

Tastes Of Paradise A Social History Spices Stimulants And Intoxicants Wolfgang Schivelbusch

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Tastes of Paradise - Wolfgang Schivelbusch 1993-06-29

From the extravagant use of pepper in the Middle Ages to the Protestant bourgeoisie's love of coffee to the reason why fashionable Europeans stopped sniffing tobacco and starting smoking it, Schivelbusch looks at how the appetite for pleasure transformed the social structure of the Old World. Illustrations.

House of Sand and Fog - Andre Dubus 1999

When a former colonel of the Iranian Air Force and his family purchase a small California home at auction, they are faced with a great conflict as the former owner and her police officer boyfriend fight to get it back at any cost. 35,000 first printing.

The Taste of Place - Amy B. Trubek 2008-05-05

While much has been written about the concept of terroir as it relates to wine, this book expands the concept into cuisine and culture more broadly. Bringing together stories of people farming, cooking and eating, the author focuses on a series of examples ranging from shagbark hickory nuts in Wisconsin to wines from northern California

Cuisine and Empire - Rachel Laudan 2015-04-03

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.

The Embarrassment of Riches - Simon Schama 1988

Describes the cultural and social milieu of seventeenth-century Holland,

where, despite great material wealth and general prosperity, an "anxiety of superabundance" permeated all aspects of the culture

Policing in America - Larry K. Gaines 2014-06-04

In the field of law enforcement in the United States, it is essential to know the contemporary problems being faced and combine that knowledge with empirical research and theoretical reasoning to arrive at best practices and an understanding of policing. *Policing in America*, Eighth Edition, provides a thorough analysis of the key issues in policing today, and offers an issues-oriented discussion focusing on critical concerns such as personnel systems, organization and management, operations, discretion, use of force, culture and behavior, ethics and deviance, civil liability, and police-community relations. A critical assessment of police history and the role politics played in the development of American police institutions is also addressed, as well as globalization, terrorism, and homeland security. This new edition not only offers updated research and examples, it also incorporates more ways for the reader to connect to the content through learning objectives, discussion questions, and "Myths and Realities of Policing" boxes. Video and Internet links provide additional coverage of important issues. With completely revised and updated chapters, *Policing in America*, Eighth Edition provides an up-to-date examination of what to expect as a police officer in America. In full color, including photographs and illustrations Video links provide additional coverage of topics discussed in the text Learning objectives, critical thinking questions, and review questions in every chapter help to reinforce key concepts Updated figures and "Myths and Realities of Policing" boxes provide important context Includes all-new content, such as further coverage of violent crime reduction programs, gangs, and drug use Access to student and instructor ancillaries, including Self-Assessments, Case Studies, Test Bank, and PowerPoint Lecture Slides

The Social Life of Coffee - Brian Cowan 2008-10-01

What induced the British to adopt foreign coffee-drinking customs in the seventeenth century? Why did an entirely new social institution, the coffeehouse, emerge as the primary place for consumption of this new

drink? In this lively book, Brian Cowan locates the answers to these questions in the particularly British combination of curiosity, commerce, and civil society. Cowan provides the definitive account of the origins of coffee drinking and coffeehouse society, and in so doing he reshapes our understanding of the commercial and consumer revolutions in Britain during the long Stuart century. Britain's virtuosi, gentlemanly patrons of the arts and sciences, were profoundly interested in things strange and exotic. Cowan explores how such virtuosi spurred initial consumer interest in coffee and invented the social template for the first coffeehouses. As the coffeehouse evolved, rising to take a central role in British commercial and civil society, the virtuosi were also transformed by their own invention.

The Taste Culture Reader - Carolyn Korsmeyer 2005

The Science of Spice - Stuart Farrimond 2018-10-04

Adventurous cooks, curious foodies, and fans of spicy recipes. Break new ground with this spice book like no other. Explore the world's best spices, discover why certain spice mixes work, and how to use spices creatively. Be inspired to make your own new spice blends, and take your cooking to new heights. *The Science of Spice* will help you understand the practical science behind the art of cooking with spices. If you've ever wondered what to do with that unloved jar of sumac, why some spices taste stronger than others, or how to make your own personal garam masala, this inspirational guide has all the answers. *Spice* sets out the science behind the flavours and helps you choose, with greater confidence and intuition, how to use spices that perfectly complement each other. *Spice profiles* - organised by their dominant flavour compound - showcase the world's top spices, with recipe ideas, information on how to buy, use, and store, and more in-depth science to help you release the flavours and make your own spice connections, as well as a selection of recipes using innovative spice blends designed to brighten your palate and inspire your own culinary adventures. *The Science of Spice* is an indispensable kitchen companion that home cooks will turn to time and time again to learn and innovate.

Autobiography of a Disease - Patrick Anderson 2017-06-09

Autobiography of a Disease documents, in experimental form, the experience of extended life-threatening illness in contemporary US hospitals and clinics. The narrative is based primarily on the author's sudden and catastrophic collapse into a coma and long hospitalization thirteen years ago; but it has also been crafted from twelve years of research on the history of microbiology, literary representations of illness and medical treatment, cultural analysis of MRSA in the popular press, and extended autoethnographic work on medicalization. An experiment in form, the book blends the genres of storytelling, historiography, ethnography, and memoir. Unlike most medical memoirs, told from the perspective of the human patient, *Autobiography of a Disease* is told from the perspective of a bacterial cluster. This orientation is intended to represent the distribution of perspectives on illness, disability, and pain across subjective centers—from patient to monitoring machine, from body to cell, from caregiver to cared-for—and thus makes sense of illness only in a social context.

Borrow - Louis Hyman 2012-01-24

In this lively history of consumer debt in America, economic historian Louis Hyman demonstrates that today's problems are not as new as we think. *Borrow* examines how the rise of consumer borrowing—virtually unknown before the twentieth century—has altered our culture and economy. Starting in the years before the Great Depression, increased access to money raised living standards but also introduced unforeseen risks. As lending grew more and more profitable, it displaced funds available for business borrowing, setting our economy on an unsustainable course. Told through the vivid stories of individuals and institutions affected by these changes, *Borrow* charts the collision of commerce and culture in twentieth-century America, giving an historical perspective on what is new—and what is not—in today's economic turmoil. A Paperback Original

Faith, Reason, and the Plague in Seventeenth-century Tuscany -

Carlo M. Cipolla 1981

Recreates the struggles within plaguestricken Monte Lupo, a

seventeenth-century Tuscan village, relating events that led to a confrontation between the advocates of science and the followers of faith

Disenchanted Night - Wolfgang Schivelbusch 1995-12-20

Wolfgang Schivelbusch tells the story of the development of artificial light in the nineteenth century. Not simply a history of a technology, *Disenchanted Night* reveals the ways that the technology of artificial illumination helped forge modern consciousness. In his strikingly illustrated and lively narrative, Schivelbusch discusses a range of subjects including the political symbolism of streetlamps, the rise of nightlife and the shopwindow, and the importance of the salon in bourgeois culture.

Out of the East - Paul Freedman 2008-03-25

How medieval Europe's infatuation with expensive, fragrant, and exotic spices led to an era of colonial expansion and the discovery of new worlds The demand for spices in medieval Europe was extravagant and was reflected in the pursuit of fashion, the formation of taste, and the growth of luxury trade. It inspired geographical and commercial exploration, as traders pursued such common spices as pepper and cinnamon and rarer aromatic products, including ambergris and musk. Ultimately, the spice quest led to imperial missions that were to change world history. This engaging book explores the demand for spices: why were they so popular, and why so expensive? Paul Freedman surveys the history, geography, economics, and culinary tastes of the Middle Ages to uncover the surprisingly varied ways that spices were put to use—in elaborate medieval cuisine, in the treatment of disease, for the promotion of well-being, and to perfume important ceremonies of the Church. Spices became symbols of beauty, affluence, taste, and grace, Freedman shows, and their expense and fragrance drove the engines of commerce and conquest at the dawn of the modern era.

An Edible History of Humanity - Tom Standage 2010-05-03

A lighthearted chronicle of how foods have transformed human culture throughout the ages traces the barley- and wheat-driven early civilizations of the near East through the corn and potato industries in America.

The Spice Route - John Keay 2006

An exotic saga with the tang of drama in every voyage, *The Spice Route* transports the reader from the dawn of history to the ends of the earth. *The Spice Route* is one of history's great anomalies. Shrouded in mystery, it existed long before anyone knew of its extent or alignment. Spices came from lands unseen, possibly uninhabitable, and almost by definition unattainable; that was what made them so desirable. Yet more livelihoods depended on this pungent traffic, more nations participated in it, more wars were fought over it, and more discoveries resulted from it than from any other global exchange. In a bid to discover and exploit the spice route, mankind first passed beyond his known horizons to probe the limits of our planet. Epic was the quest, and in this major new study, epic is the treatment as John Keay pieces together a historical process that spans three millennia and a geographical progression that encircles the world.

Coffee - Philosophy for Everyone - 2011-03-08

Offering philosophical insights into the popular morning brew, *Coffee -- Philosophy for Everyone* kick starts the day with an entertaining but critical discussion of the ethics, aesthetics, metaphysics, and culture of coffee. Matt Lounsbury of pioneering business Stumptown Coffee discusses just how good coffee can be. Caffeine-related chapters cover the ethics of the coffee trade, the metaphysics of coffee and the centrality of the coffee house to the public sphere. Includes a foreword by Donald Schoenholt, President at Gillies Coffee Company.

A Short History of Wine - Rod Phillips 2002-11-12

Variouly regarded as a sacred, religious drink, an inebriant, and even the work of the Devil, throughout the ages wine has generated passions that verge on mania. In *A Short History of Wine*, Rod Phillips tells the story of wine in the Western world with all its grandeurs and miseries. Packed with fascinating stories, unexpected insights, and the myriad tricks of the trade, *A Short History of Wine* is an essential book for anyone who treats this most venerated drink with the zeal it deserves.

Human Encumbrances - David P. Nally 2011

According to Nally, these colonial policies undermined rural livelihoods

and made Irish society more vulnerable to catastrophic food crises. he traces how colonial ideologies generated negative evaluations of Irish destitution and attenuated calls to implement traditional anti-famine programs. The government's failure to take action, born out of an indifference to the suffering of the Irish poor, amounted to an avoidable policy of "letting die." Acts of official wrongdoing, Nally charges, can also be found in the British government's attempt to use the Famine as a lever to accelerate socioeconomic change. Even before the Famine reached its deadly apogee, an array of social commentators believed that Ireland's peasant culture was fundamentally incommensurable with Enlightenment values of human progress.

Tobacco Capitalism - Peter Benson 2012

Tells the story of the people who live and work on US tobacco farms at a time when the global tobacco industry is undergoing profound changes. This book explores the cultural and ethical ambiguities of tobacco farming and offers concrete recommendations for the tobacco-control movement in the United States and worldwide.

Coffee and Coffeeshouses - Ralph S. Hattox 2014-07-09

Drawing on the accounts of early European travelers, original Arabic sources on jurisprudence and etiquette, and treatises on coffee from the period, the author recounts the colorful early history of the spread of coffee and the influence of coffeeshouses in the medieval Near East. Detailed descriptions of the design, atmosphere, management, and patrons of early coffeeshouses make fascinating reading for anyone interested in the history of coffee and the unique institution of the coffeeshouse in urban Muslim society.

The Mistress of Spices - Chitra Banerjee Divakaruni 2009-09-15

A classic work of magical realism, this bestselling novel by Chitra Banerjee Divakaruni tells the story of Tilo, a young woman from another time who has a gift for the mystical art of spices. Now immortal, and living in the gnarled and arthritic body of an old woman, Tilo has set up shop in Oakland, California, where she administers curatives to her customers. But when she's surprised by an unexpected romance with a handsome stranger, she must choose between everlasting life and the

vicissitudes of modern society. Spellbinding and hypnotizing, *The Mistress of Spices* is a tale of joy, sorrow, and one special woman's magical powers.

America on the World Stage - Organization of American Historians 2008

A fresh perspective on United States history, emphasizing a global context

Recovering the Sacred - Winona LaDuke 2016-04-11

The indigenous imperative to honor nature is undermined by federal laws approving resource extraction through mining and drilling. Formal protections exist for Native American religious expression, but not for the places and natural resources integral to ceremonies. Under what conditions can traditional beliefs be best practiced? *Recovering the Sacred* features a wealth of native research and hundreds of interviews with indigenous scholars and activists. Winona LaDuke was named by *Time* in 1994 as one of America's fifty most promising leaders under forty. In 1996 and 2000, LaDuke served as Ralph Nader's vice presidential running mate in the Green Party.

Seasoning Savvy - Alice Arndt 1999-07-19

A unique work dealing in-depth with flavor and flavorings! With the increasing popularity of regional and ethnic cuisines, cooks frequently encounter recipes calling for unfamiliar seasonings. *Seasoning Savvy: How to Cook with Herbs, Spices, and Other Flavorings* serves as a guide to identifying, locating, selecting, storing and using these exotic ingredients. Well-established flavorings are not neglected as *Seasoning Savvy* also brings new insights into cooking with these old favorites. No other book supplies so much information about so many herbs and spices as *Seasoning Savvy*. This book discusses over 100 herbs, spices, flavorings, and blends in detail, describing their origins and how to select, store, and use them--and what the reader might substitute if a seasoning is unavailable. You will also discover the flavor role of foods such as almonds, citrus fruits, and coconuts. Not a cookbook, *Seasoning Savvy* is a powerful compliment for every recipe and will help you get the most out of the seasonings you use to flavor your food. Within *Seasoning*

Savvy you will explore: how to select and use the right seasonings for a recipe and how to tell if a spice is fresh drying, freezing, toasting, chopping, measuring, and storing herbs and spices culinary practices in the use of flavorings from chocolate and vanilla to amchur and mastic flavor combinations, including both well-known and exotic blends, flavored oils and vinegars, compound butters and seasoned salts how to reduce the intensity of some seasonings such as garlic and chili peppers an examination of the nature of taste of flavor along with a history of spice usage in the US brewing teas and tisanes savvy culinary tips, such as polishing a copper bowl with lemon juice and salt, or storing a lump of asafetida in the spice cupboard to discourage insects *Seasoning Savvy's* tips and techniques will help you bring out the flavor in your food and teach you how to use seasonings to achieve the tastes you like. With this vital book, you will transform your cooking from satisfactory to sensational!

Tastes of Paradise - Wolfgang Schivelbusch 1992

A look at how humanity transformed history in its search for rare spices, stimulants, and intoxicants documents the drive for these substances that fueled journeys across the Atlantic to the "new world"

Spice - Jack Turner 2008-12-10

In this brilliant, engrossing work, Jack Turner explores an era—from ancient times through the Renaissance—when what we now consider common condiments were valued in gold and blood. Spices made sour medieval wines palatable, camouflaged the smell of corpses, and served as wedding night aphrodisiacs. Indispensable for cooking, medicine, worship, and the arts of love, they were thought to have magical properties and were so valuable that they were often kept under lock and key. For some, spices represented Paradise, for others, the road to perdition, but they were potent symbols of wealth and power, and the wish to possess them drove explorers to circumnavigate the globe—and even to savagery. Following spices across continents and through literature and mythology, *Spice* is a beguiling narrative about the surprisingly vast influence spices have had on human desire. Includes eight pages of color photographs. One of the Best Books of the Year:

Discover Magazine, The Christian Science Monitor, San Francisco Chronicle

Pepper: A History of the World's Most Influential Spice - Marjorie Shaffer 2013-04-02

A richly detailed chronicle of the history of pepper describes its role in bringing Westerners to Asia, tracing the extraordinary voyages, exotic adventures and brutal violence that marked its early trade. 35,000 first printing.

The Railway Journey - Wolfgang Schivelbusch 2014-05-06

The impact of constant technological change upon our perception of the world is so pervasive as to have become a commonplace of modern society. But this was not always the case; as Wolfgang Schivelbusch points out in this fascinating study, our adaptation to technological change—the development of our modern, industrialized consciousness—was very much a learned behavior. In *The Railway Journey*, Schivelbusch examines the origins of this industrialized consciousness by exploring the reaction in the nineteenth century to the first dramatic avatar of technological change, the railroad. In a highly original and engaging fashion, Schivelbusch discusses the ways in which our perceptions of distance, time, autonomy, speed, and risk were altered by railway travel. As a history of the surprising ways in which technology and culture interact, this book covers a wide range of topics, including the changing perception of landscapes, the death of conversation while traveling, the problematic nature of the railway compartment, the space of glass architecture, the pathology of the railway journey, industrial fatigue and the history of shock, and the railroad and the city. Belonging to a distinguished European tradition of critical sociology best exemplified by the work of Georg Simmel and Walter Benjamin, *The Railway Journey* is anchored in rich empirical data and full of striking insights about railway travel, the industrial revolution, and technological change. Now updated with a new preface, *The Railway Journey* is an invaluable resource for readers interested in nineteenth-century culture and technology and the prehistory of modern media and digitalization.

This Is Paradise - Kristiana Kahakauwila 2013-07-09

Elegant, brutal, and profound—this magnificent debut captures the grit and glory of modern Hawai'i with breathtaking force and accuracy. In a stunning collection that announces the arrival of an incredible talent, Kristiana Kahakauwila travels the islands of Hawai'i, making the fabled place her own. Exploring the deep tensions between local and tourist, tradition and expectation, façade and authentic self, *This Is Paradise* provides an unforgettable portrait of life as it's truly being lived on Maui, Oahu, Kaua'i and the Big Island. In the gut-punch of "Wanle," a beautiful and tough young woman wants nothing more than to follow in her father's footsteps as a legendary cockfighter. With striking versatility, the title story employs a chorus of voices—the women of Waikiki—to tell the tale of a young tourist drawn to the darker side of the city's nightlife. "The Old Paniolo Way" limns the difficult nature of legacy and inheritance when a patriarch tries to settle the affairs of his farm before his death. Exquisitely written and bursting with sharply observed detail, Kahakauwila's stories remind us of the powerful desire to belong, to put down roots, and to have a place to call home.

Welcome to Paradise - Mahi Binebine 2012-03-27

Mahi Binebine's courageous novel delves into a world that most readers know only from stories on the nightly news, delivering a compassionate glimpse into the difficulties facing asylum seekers and a striking portrait of human desperation. Mahi Binebine's courageous novel takes place in Morocco, where seven would-be immigrants gather one night near the Strait of Gibraltar to wait for a signal from a trafficker that it is time to cross. While they wait, their stories unfold: Kacem Judi is an escapee from the civil war in Algeria; Nuara, with her newborn child, hopes to find her husband, who hasn't been in touch for months since moving to France; and Aziz, the young narrator, and his cousin Reda are severed, in different ways, from their families in southern Morocco. They all share a longing to escape and a readiness to risk everything. *Welcome to Paradise* delves into a world that most readers know only from stories on the nightly news, delivering a compassionate and striking portrait of human desperation.

A History of the World in 6 Glasses - Tom Standage 2009-05-26

The New York Times Bestseller "There aren't many books this entertaining that also provide a cogent crash course in ancient, classical and modern history." -Los Angeles Times Beer, wine, spirits, coffee, tea, and Coca-Cola: In Tom Standage's deft, innovative account of world history, these six beverages turn out to be much more than just ways to quench thirst. They also represent six eras that span the course of civilization—from the adoption of agriculture, to the birth of cities, to the advent of globalization. *A History of the World in 6 Glasses* tells the story of humanity from the Stone Age to the twenty-first century through each epoch's signature refreshment. As Standage persuasively argues, each drink is in fact a kind of technology, advancing culture and catalyzing the intricate interplay of different societies. After reading this enlightening book, you may never look at your favorite drink in quite the same way again.

Trieste - Daša Drndić 2014

An old Italian woman seeks a reunion with her son, fathered by an SS officer and taken away by German authorities 62 years ago while she remembers and discusses the atrocities committed in Northern Italy during World War II. 15,000 first printing.

Sweetness and Power - Sidney W. Mintz 1986-08-05

A fascinating persuasive history of how sugar has shaped the world, from European colonies to our modern diets In this eye-opening study, Sidney Mintz shows how Europeans and Americans transformed sugar from a rare foreign luxury to a commonplace necessity of modern life, and how it changed the history of capitalism and industry. He discusses the production and consumption of sugar, and reveals how closely interwoven are sugar's origins as a "slave" crop grown in Europe's tropical colonies with its use first as an extravagant luxury for the aristocracy, then as a staple of the diet of the new industrial proletariat. Finally, he considers how sugar has altered work patterns, eating habits, and our diet in modern times. "Like sugar, Mintz is persuasive, and his detailed history is a real treat." -San Francisco Chronicle

Three New Deals - Wolfgang Schivelbusch 2007-04-01

From a world-renowned cultural historian, an original look at the hidden commonalities among Fascism, Nazism, and the New Deal Today Franklin Delano Roosevelt's New Deal is regarded as the democratic ideal, the positive American response to an economic crisis that propelled Germany and Italy toward Fascism. Yet in the 1930s, shocking as it may seem, these regimes were hardly considered antithetical. Now, Wolfgang Schivelbusch investigates the shared elements of these three "new deals" to offer a striking explanation for the popularity of Europe's totalitarian systems. Returning to the Depression, Schivelbusch traces the emergence of a new type of state: bolstered by mass propaganda, led by a charismatic figure, and projecting stability and power. He uncovers stunning similarities among the three regimes: the symbolic importance of gigantic public works programs like the TVA dams and the German autobahn, which not only put people back to work but embodied the state's authority; the seductive persuasiveness of Roosevelt's fireside chats and Mussolini's radio talks; the vogue for monumental architecture stamped on Washington, as on Berlin; and the omnipresent banners enlisting citizens as loyal followers of the state. Far from equating Roosevelt, Hitler, and Mussolini or minimizing their acute differences, Schivelbusch proposes that the populist and paternalist qualities common to their states hold the key to the puzzling allegiance once granted to Europe's most tyrannical regimes.

Culinary Herbs and Spices of the World - Ben-Erik van Wyk 2014-09-26

For centuries herbs and spices have been an integral part of many of the world's great cuisines. But spices have a history of doing much more than adding life to bland foods. They have been the inspiration for, among other things, trade, exploration, and poetry. Priests employed them in worship, incantations, and rituals, and shamans used them as charms to ward off evil spirits. Nations fought over access to and monopoly of certain spices, like cinnamon and nutmeg, when they were rare commodities. Not only were many men's fortunes made in the pursuit of spices, spices at many periods throughout history literally served as currency. In *Culinary Herbs and Spices of the World*, Ben-Erik

van Wyk offers the first fully illustrated, scientific guide to nearly all commercial herbs and spices in existence. Van Wyk covers more than 150 species—from black pepper and blackcurrant to white mustard and white ginger—detailing the propagation, cultivation, and culinary uses of each. Introductory chapters capture the essence of culinary traditions, traditional herb and spice mixtures, preservation, presentation, and the chemistry of flavors, and individual entries include the chemical compounds and structures responsible for each spice or herb's characteristic flavor. Many of the herbs and spices van Wyk covers are familiar fixtures in our own spice racks, but a few—especially those from Africa and China—will be introduced for the first time to American audiences. Van Wyk also offers a global view of the most famous use or signature dish for each herb or spice, satisfying the gourmand's curiosity for more information about new dishes from little-known culinary traditions. People all over the world are becoming more sophisticated and demanding about what they eat and how it is prepared. *Culinary Herbs and Spices of the World* will appeal to those inquisitive foodies in addition to gardeners and botanists.

[The Culture of Defeat](#) - Wolfgang Schivelbusch 2013-08-13

A fascinating look at history's losers—the myths they create to cope with defeat and the steps they take never to be vanquished again. History may be written by the victors, Wolfgang Schivelbusch argues in his brilliant and provocative new book, but the losers often have the final word. Focusing on three seminal cases of modern warfare—the South after the Civil War, France in the wake of the Franco-Prussian War, and Germany following World War I—Schivelbusch reveals the complex psychological and cultural reactions of vanquished nations to the experience of military defeat. Drawing on responses from every level of society, Schivelbusch shows how conquered societies question the foundations of their identities and strive to emulate the victors: the South to become a "better North," the French to militarize their schools on the Prussian model, the Germans to adopt all things American. He charts the losers' paradoxical equation of military failure with cultural superiority as they generate myths to glorify their pasts and explain their losses: the

nostalgic "plantation legend" after the fall of the Confederacy; the cult of Joan of Arc in vanquished France; the fiction of the stab in the back by "foreign" elements in postwar Germany. From cathartic epidemics of "dance madness" to the revolutions that so often follow battlefield humiliation, Schivelbusch finds remarkable similarities across cultures. Eloquently and vibrantly told, *The Culture of Defeat* is a tour de force that opens new territory for historical inquiry.

[The Taste of Conquest](#) - Michael Kronl 2008-10-28

The smell of sweet cinnamon on your morning oatmeal, the gentle heat of gingerbread, the sharp piquant bite from your everyday peppermill. The tales these spices could tell: of lavish Renaissance banquets perfumed with cloves, and flimsy sailing ships sent around the world to secure a scented prize; of cinnamon-dusted custard tarts and nutmeg-induced genocide; of pungent elixirs and the quest for the pepper groves of paradise. *The Taste of Conquest* offers up a riveting, globe-trotting tale of unquenchable desire, fanatical religion, raw greed, fickle fashion, and mouthwatering cuisine—in short, the very stuff of which our world is made. In this engaging, enlightening, and anecdote-filled history, Michael Kronl, a noted chef turned writer and food historian, tells the story of three legendary cities—Venice, Lisbon, and Amsterdam—and how their single-minded pursuit of spice helped to make (and remake) the Western diet and set in motion the first great wave of globalization. In the sixteenth and seventeenth centuries, the world's peoples were irrevocably brought together as a result of the spice trade. Before the great voyages of discovery, Venice controlled the business in Eastern seasonings and thereby became medieval Europe's most cosmopolitan urban center. Driven to dominate this trade, Portugal's mariners pioneered sea routes to the New World and around the Cape of Good Hope to India to unseat Venice as Europe's chief pepper dealer. Then, in the 1600s, the savvy businessmen of Amsterdam "invented" the modern corporation—the Dutch East India Company—and took over as spice merchants to the world. Sharing meals and stories with Indian pepper planters, Portuguese sailors, and Venetian foodies, Kronl takes every opportunity to explore the world of long ago and sample its many flavors.

The spice trade and its cultural exchanges didn't merely lend kick to the traditional Venetian cookies called peverini, or add flavor to Portuguese sausages of every description, or even make the Indonesian rice table more popular than Chinese takeout in trendy Amsterdam. No, the taste for spice of a few wealthy Europeans led to great crusades, astonishing feats of bravery, and even wholesale slaughter. As stimulating as it is pleasurable, and filled with surprising insights, *The Taste of Conquest* offers a fascinating perspective on how, in search of a tastier dish, the world has been transformed.

No Surrender - Hiroo Onoda 2013-12-04

In the spring of 1974, Second Lieutenant Hiroo Onoda of the Japanese army made world headlines when he emerged from the Philippine jungle after a thirty-year ordeal. Hunted in turn by American troops, the Philippine police, hostile islanders, and successive Japanese search parties, Onoda had skillfully outmaneuvered all his pursuers, convinced that World War II was still being fought and that one day his fellow soldiers would return victorious. This account of those years is an epic tale of the will to survive that offers a rare glimpse of man's invincible spirit, resourcefulness, and ingenuity. A hero to his people, Onoda wrote down his experiences soon after his return to civilization. This book was translated into English the following year and has enjoyed an approving audience ever since.

Handbook of Spices, Seasonings, and Flavorings, Second Edition - Susheela Raghavan 2006-10-23

An A to Z Catalog of Innovative Spices and Flavorings Designed to be a practical tool for the many diverse professionals who develop and market

foods, the *Handbook of Spices, Seasonings, and Flavorings* combines technical information about spices—forms, varieties, properties, applications, and quality specifications — with information about trends, spice history, and the culture behind their cuisines. The book codifies the vast technical and culinary knowledge for the many professionals who develop and market foods. While many reference books on spices include alphabetized descriptions, the similarity between this book and others ends there. More than just a list of spices, this book covers each spice's varieties, forms, and the chemical components that typify its flavor and color. The author includes a description of spice properties, both chemical and sensory, and the culinary information that will aid in product development. She also explains how each spice is used around the world, lists the popular global spice blends that contain the spice, describes each spice's folklore and traditional medicine usage, and provides translations of each spice's name in global languages. New to this edition is coverage of spice labeling and a chapter on commercial seasoning formulas. Going beyond the scope of most spice books, this reference describes ingredients found among the world's cuisines that are essential in providing flavors, textures, colors, and nutritional value to foods. It explores how these ingredients are commonly used with spices to create authentic or new flavors. The author has created a complete reference book that includes traditionally popular spices and flavorings as well as those that are emerging in the US to create authentic or fusion products. Designed to help you meet the challenges and demands of today's dynamic marketplace, this book is a complete guide to developing and marketing successful products.