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Jacqueline Newman

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Food Culture in China

JACQUELINE M. NEWMAN

Food Culture around the World
Ken Alibek, Series Editor



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#1950458 in Books Jacqueline M Newman 2004-08-30Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.21 x .63 x 6.14l, 1.17 #File Name: 0313325812256 pagesFood Culture in China Food Culture around the World Series | File size: 71.Mb

Jacqueline Newman : Food Culture in China (Food Culture around the World) before purchasing it in order to gage whether or not it would be worth my time, and all praised Food Culture in China (Food Culture around the World):

3 of 4 people found the following review helpful. Not very impressiveBy C. J. ThompsonThis book is one of a series dealing with the cuisines of various cultures. I have bought two so far and I am not in a hurry to buy any more, although I do note that the different books have different authors, so perhaps some of the others are worth the money. This particular book, I have to say, is not very good. Other than the section on the medicinal use of foodstuffs in China

(which is not bad), most of what is presented can easily be found elsewhere. Most of my Chinese cookbooks give background information about food and cultural practices and cumulatively they cover just about everything I read in this little book. I also note that there were several factual errors in the text. I have to say that, when I come across something in a book that I know to be wrong, I am disinclined to take that book as being an authority on anything else. I am not going to keep this one for my collection. 0 of 10 people found the following review helpful. Good History Book Not a Cookbook at all. By Kindle Customer When I dig into my Kindle I have several differing categories. In my Cooking Category I put my cookbooks. For some really strange reason I never put my history books in my Cookbook Section. I do not know why this is I just do not do that. Also If I buy a Cookbook I do not store them in my History section either. Just call me simple minded. I also refuse to pay 17 cents per page for any book. I will make an exception to that. I do have some old old old First Edition books with a letter to me from the author written on the over-leaf. These I personally would not sell them for 17 dollars per page. Go figure huh! I have one problem with almost any cookbook I can cook well enough to make big dollars for doing so. Why do I want a cook book as such. To get myself to think is the only reason. I can sit down for dinner at most any restaurant and then go back to the kitchen and prepare the very same item to be sent to a table in the same restaurant. I have only had a very few things sent back to me. One guy got a piece of charcoal to eat for his steak. go figure. dray

The cuisine of China is widely considered to be one of the best because it meets the requirements of geographic variety, inclusion of all types of foods, and a long-established and well-developed culinary tradition. The Chinese culture can be labeled a food culture for the interest and honor given to food and its rituals. Food Culture in China is loaded with information on the cuisine's prominent role in Chinese culture. Students and other readers will learn about Chinese food history through the dynasties and Silk Road migrations up until today, ingredients, cooking implements and techniques, regional differences, table etiquette, cultural emphasis on food, specialty dishes for celebrations, and the role of diet and traditional Chinese medicine, among other topics. Each chapter contains a number of recipes for a meal based on the specific topic. Americans typically are familiar with a narrow range of Americanized Chinese restaurants. This one-stop resource helps readers to see this ever-popular ethnic cuisine in a broader context. It is the most in-depth reference of its kind on the market. A timeline, glossary, tables, and illustrations complement the narrative.

The inclusion of recipes for a meal based on the specific topic enhances a resource which includes plenty of cultural and social information. - Donovan's Bookshelf This book is a boon for serious studentshellip;. The depth and breadth of the authors knowledge is indisputablehellip;. [p]rovides the first formal discussion about the role of food in Chinese divinity, and the book continues to provide fascinating and little-known tidbitshellip;. Dr. Newman puts the kibosh on what Westerners often describe as the inscrutability of Chinese food ways, answering questions like why its OK to slurp soup, arrive late to the dim sum table, but never to a banquet. She knows more about Chinese food than anyone I've ever encountered, and her book lays it on the line in a precise and intriguing manner. I don't know if Chinese people eat them, but I do know that this precious new resource is the bee's knees. - Flavor Fortune There are many facts rarely recorded in other works and the chapter on Special Occasions is particularly interestinghellip;. Books such as this add another dimension to the enjoyment of the foods of other cultures. - Menu Magazine "hellip; these books provide a wealth of information that would be ideal for travelers interested in the food cultures of their Asian destinations; 'foodies' in any country who desire greater background knowledge of these three ethnic cuisines; high schoolers working on food-related projects; or students in introductory college-level area studies, anthropology, or geography courses who are curious as to how history, the physical environment, agriculture, technology, religion, conceptions of health and nutrition, and other circumstances have affected and continue to affect the food cultures in three key Asian countries: China, India, and Japan." - Southeast of Asian Studies About the Author JACQUELINE M. NEWMAN is a retired Professor in the Family, Nutrition, and Exercise Department of Queens College, Flushing, New York, and the editor of Flavor and Fortune, a quarterly about the science and art of Chinese food.