Feeding Desire
Fashion beyond Versailles
Food Hawkers
Victoria Rough Guides Snapshot Australia (includes the Great Ocean Road, the Grampians, the Murray River, Wilsons Promontory National Park and the Victorian Alps)
Dish Fresh from the Past
The Birth of the English Kitchen, 1600-1850
Martha Washington
Forthcoming Books
Making the Grand Figure
Nothing Fancy
You are What You Eat
Materia crítica
The Annotated Mansfield Park
The Elements of a Home
Marvels of Maiolica
Made in China
Beyond the Maker's Mark
Master and Servant
The Guardian Index
The Magazine Antiques
Collectors, Collections and Museums
Collecting China
Rococo
Victorian Literature and Culture
The Art Newspaper
National Geographic Traveler: Great Britain
The British National Bibliography
Jeff Herman's Guide to Book Publishers, Editors & Literary Agents

Surveying the art of fine dining in Europe from the 16th century to the present day, this work concentrates on the many decorative items - and their usage - that eating and drinking in style have inspired through the ages. Feeding friends is totally relaxed with Roman, author of Dining In and New York Times columnist. This abundant collection of all-new recipes is for gatherings big and small, from the weeknight to the weekend.

Leading historian Carolyn Steedman offers a fascinating and compelling account of love, life and domestic service in eighteenth-century England. This book, situated in the regional and chronological epicentre of E. P. Thompson's The Making of the English Working Class and Emily Bronte's Wuthering Heights, focuses on the relationship between a Church of England clergyman (the Master of the title) and his pregnant maidservant in the late eighteenth century. This case-study of people behaving in ways quite contrary to the standard historical account sheds new light on the much wider historical questions of Anglicanism as social thought, the economic history of the industrial revolution, domestic service, the poor law, literacy, education, and the very making of the English working class. It offers a unique meditation on the relationship between history and literature and will be of interest to scholars and students of industrial England, social and cultural history and English literature.

Historic sites and houses represent the essence of who we are. The preservation of our history through accurate interpretation is an important aspect of keeping these sites alive. This book provides multiple interpretations of the same historic house and its evolution from deterioration to dismantlement and reconstruction at a new site and the importance of its current location to American history, as well as insight into the lives of the women involved in the history of the eras in which it was built and later reconstructed.

Aproximación interdisciplinar a la cultura de los siglos XVI y XVII que da cuenta de las transformaciones producidas en los centros urbanos de la península Ibérica durante la expansión imperial.

The Rough Guide Snapshot to Victoria is the ultimate travel guide to this fascinating part of Australia. It guides you through the region with reliable information and comprehensive coverage of all the sights and attractions, whether you're bushwalking in Wilsons Promontory National Park or cruising down the Great Ocean Road, giving in to gluttony in the Milawa Gourmet Region or revisiting the goldrush in Bendigo. Detailed maps and up-to-date listings pinpoint the best cafés, restaurants, hotels, shops, bars and nightlife, ensuring you have the best trip possible, whether passing through, staying for a few days or longer. Also included is the Basics section from the Rough Guide to Australia, with all the practical information you need for travelling in and around Australia, including transport, food, drink, costs, health, entry requirements and outdoor activities. Also published as part of the Rough Guide to Australia. Full coverage: the
Great Ocean Road including Torquay, Lorne, Apollo Bay, the Shipwreck Coast, Warrnambool, Port Fairy and Portland, the Goldfields including Bendigo, Castlemaine, Daylesford and Ballarat, Ararat, the Grampians, the Murray Region including Mildura and Echuca, Gippsland including Wilsons Promontory and Mallacoota, the Hume Highway and Kelly Country, the Victorian Alps including Bright. (Equivalent printed page extent 114 pages). The Single Homemaker and Material Culture in the Long Eighteenth Century represents a new synthesis of gender history and material culture studies. It seeks to analyse the lives and cultural expression of single men and women from 1650 to 1850 within the main focus of domestic activity, the home. Whilst there is much scholarly interest in singleness and a raft of literature on the construction and apprehension of the home, no other book has sought to bring these discrete studies together. Similarly, scholarly work has been limited in evaluating gendered consumption practices during the long eighteenth century because of an emphasis on the homes of families. Analysing the practices of single people emphasises the differences, but also amplifies the similarities, in their strategies of domestic life. With this revelatory and painstakingly researched book, Martha Washington, the invisible woman of American history, at last gets the biography she deserves. In place of the domestic frump of popular imagination, Patricia Brady resurrects the wealthy, attractive, and vivacious young widow who captivated the youthful George Washington. Here are the able landowner, the indomitable patriot (who faithfully joined her husband each winter at Valley Forge), and the shrewd diplomat and emotional mainstay. And even as it brings Martha Washington into sharper and more accurate focus, this sterling life sheds light on her marriage, her society, and the precedents she established for future First Ladies. Collecting China is a unique collection of essays that brings together theories of materiality and what collecting has meant to various peoples over time. Collecting China grew out of a simple question: how does a thing become Chinese? Fifteen essays explore this question from different angles, ranging from close examination of world-renowned private collections to critical reinterpretations of historical writings. Street vendors are ubiquitous across the world and throughout history. They are part of almost any distribution chain, and play an important role in the marketing of consumer goods particularly to poorer customers. Focusing on the food trades, this multi-disciplinary volume explores the dynamics of street selling and its impact on society. Through an investigation of food hawking, the volume both showcases the latest results from a subject that has seen the emergence of a significant body of innovative and adventurous scholarship, and advances the understanding of street vending and its impact on society by stimulating interdisciplinary and cross-disciplinary discussions. Covering a time span of approximately two millennia, from antiquity to the present, the book includes chapters on Europe and Asia, and covers a diverse range of themes such as the identity of food sellers (in terms of gender, ethnicity, and social status); the role of the street seller in the distribution of food; the marketing of food; food traders and the establishment; the representation of food hawkers; and street traders and economic development. By taking a dynamic approach, the collection has enabled its contributors to cross disciplinary boundaries and engage in discussions which extend beyond the limits of their own academic fields, and thus provide a fresh appreciation of this ancient phenomenon. A popular series of guidebooks for the modern-day traveler offering information on cities and countries around the world continues, presenting up-to-date backgrounds and descriptions, detailed maps, hundreds of photographs, and much more, including walking and driving tours, visitor information directories, and cultural sidebars. This sumptuous volume accompanies a traveling exhibition of the same name that opens at Winterthur in February 2005. The full-color volume highlights 117 exquisite export porcelain objects from the extensive Leo and Doris Hodroff Collection at Winterthur. Authors Ron Fuchs and David Howard ground their presentation with an introductory overview of the manufacture of porcelain, the history of the china trade, and the importance of export porcelain in European and American history and material culture. Individual entries are grouped according to function: dining wares, drinking wares, household and personal utensils, and decorative wares. Each grouping is preceded by a short essay that places
the objects within a historic context. An illustrated appendix addresses the coats of arms found on many of the objects, and an extensive bibliography offers supplementary readings. "An annotated edition of Jane Austen's famous novel, with notes and illustrations on pages facing the novel text. Includes an introduction, chronology, bibliography, and maps"--Flamboyant. Ornamental. Unconventional. An unprecedented exploration into Rococo style. Rococo: The Continuing Curve, which accompanies a major exhibition opening March 2008 at the Smithsonian's Cooper-Hewitt National Design Museum in New York, is a groundbreaking work exploring the sensuous and organic rococo style and its many revivals (such as art nouveau) from the early eighteenth century up to the present day in multiple fields, including furniture, decorative arts, prints, drawings, and textiles. More than 300 lavish full-colour illustrations and more than a dozen original essays chart the progress of the styles as it radiated from master craftsmen in Paris throughout France, England, Germany, the Netherlands, and other European countries, and later crossed the Atlantic to the United States. AUTHOR: Rococo: The Continuing Curve is organized by Sarah Coffin, head of the product design and decorative arts department. Gail Daidson, head of drawings, prints, and graphic design department. Guest curator Penelope Hunter-Stiebel. Ellen Lupton, is curator of contemporary design. 300 illustrationsLike fashions and fads, food—even bad food—has a history, and Lovegren's Fashionable Food is quite literally a cookbook of the American past. Well researched and delightfully illustrated, this collection of faddish recipes from the 1920s to the 1990s is a decade-by-decade tour of a hungry American century. Through such everyday articles as linen shirts, wigs, silver teaspoons, pottery plates and engravings, Barnard evokes a striking variety of lives and attitudes. Possessions, he shows, even horses and dogs, highlighted and widened divisions, not only between rich and poor, women and men, but also between Irish Catholics and the Protestant settlers. Displaying fresh evidence and unexpected perspectives, the book throws new light on Ireland during a formative period. Its discoveries, set within the context of the 'consumer revolution' gripping Europe and North America, allow Ireland for the first time to be integrated into discussions of the pleasures and pains of consumerism."--BOOK JACKET.Color Overheads Included! Northern European Renaissance contains 12 full-color transparencies, 12 reproducible pages, and a richly detailed teacher's guide. Among the topics covered in this volume are the humanists of northern Europe, Johann Gutenberg, Martin Luther, Elizabeth I, Elizabethan England, Elizabethan drama, Francis I, and science and scientists of northern Europe.A guide to the names and specialities of American and Canadian publishers, editors, and literary agents includes information on the acquisition process and on choosing literary agents. As every great hostess knows, the right dinner plates bring design, color, and drama to the table and elevate an ordinary meal into something special. "Dish" is a visual celebration of these everyday pieces of art that have been the objects of desire of kings, queens, brides, chefs, and hostesses for centuries. Tracing the emergence of the domestic kitchen from the 17th to the middle of the 19th century, Sara Pennell explores how the English kitchen became a space of specialised activity, sociability and strife. Drawing upon texts, images, surviving structures and objects, The Birth of the English Kitchen, 1600-1850 opens up the early modern English kitchen as an important historical site in the construction of domestic relations between husband and wife, masters,
mistresses and servants and householders and outsiders; and as a crucial resource in contemporary heritage landscapes. Sherman takes readers along on a wild ride back in time, describing how historic families learned to cook with the seasons. From a cookbook of the day she gives readers 120 original recipes, together with contemporary translations of step-by-step instructions for cooks of any level. As the epicenters of style and innovation, the cities of Paris and Versailles dominate studies of consumerism in seventeenth-century France, but little scholarship exists on the material culture, fashion, and consumption patterns in the provinces. Donna J. Bohanan's Fashion beyond Versailles fills this historiographical gap by examining the household inventories of French nobles and elites in the southern province of Dauphiné. Much more than a simple study of the decorative arts, Fashion beyond Versailles investigates the meaning of material ownership. By examining postmortem registries and archival publications, Bohanan reveals the social imperatives, local politics, and high fashion trends that spurred the consumption patterns of provincial communities. In doing so, she reveals a closer relationship between consumer behavior of Versailles and the provinces than most historians have maintained. Far-reaching in its sociological and psychological implications, Fashion beyond Versailles both makes use of and contributes to the burgeoning literature on material culture, fashion, and consumption. This book presents the first comprehensive study of the collecting, consumption and display of Chinese porcelain in Britain from the 16th to the 20th century, as well as the impact of this activity on British culture. Beginning with the early porcelains acquired as objects of exotica and vessels for the consumption of tea and coffee, followed by porcelains for display in the country house interior, the first part of this book reveals the role of porcelain in Britain's developing economic relations with China and the impact of this material on both daily life and interior design. The subsequent diplomatic and political conflicts of the 18th and 19th centuries provide a framework for an examination of British consumption of Chinese porcelain as both spoils of war and iconic representations of China, material which helped to shape and influence British perceptions of China. The final section demonstrates how these perceptions of China and its porcelain began to change significantly in the 20th century with porcelains acquired as works of art and displayed publicly in museums. Collectors in Britain began to specialise in this area and actively invented a 'field' of Chinese ceramics that was promulgated by learned societies and culminated in the founding of a museum of Chinese ceramics in London by one of the foremost British collectors, Sir Percival David, who donated his world class collection to the University of London in 1950. This book examines the ways in which the house appears in films and the modes by which it moves beyond being merely a backdrop for action. Specifically, it explores the ways that domestic spaces carry inherent connotations that filmmakers exploit to enhance meanings and pleasures within film. Rather than simply examining the representation of the house as national symbol, auteur trait, or in terms of genre, contributors study various rooms in the domestic sphere from an assortment of time periods and from a diversity of national cinemas—from interior spaces in ancient Rome to the Chinese kitchen, from the animated house to the metaphor of the armchair in film noir. Alphabetically arranged, cross-referenced entries explore the social, cultural, and political developments of the early modern world, including profiles of European city-states, prominent figures, empires, and geographical regions. The Elements of a Home reveals the fascinating stories behind more than 60 everyday household objects and furnishings. Brimming with amusing anecdotes and absorbing trivia, this captivating collection is a treasure trove of curiosities. With tales from the kitchen, the bedroom, and every room in between, these pages expose how napkins got their start as lumps of dough in ancient Greece, why forks were once seen as immoral tools of the devil, and how Plato devised one of the earliest alarm clocks using rocks and water—plus so much more. • A charming book for anyone who loves history, design, or décor • Readers discover tales from every nook and cranny of a home. • Entries feature historical details from locations all over the world, including Europe, Asia, North America, and Africa. As a design historian and former managing editor of Design*Sponge, author Amy Azzarito has crafted an engaging, whimsical history of the

A sweet tooth is a powerful thing. Babies everywhere seem to smile when tasting sweetness for the first time, a trait inherited, perhaps, from our ancestors who foraged for sweet foods that were generally safer to eat than their bitter counterparts. But the "science of sweet" is only the beginning of a fascinating story, because it is not basic human need or simple biological impulse that prompts us to decorate elaborate wedding cakes, scoop ice cream into a cone, or drop sugar cubes into coffee. These are matters of culture and aesthetics, of history and society, and we might ask many other questions. Why do sweets feature so prominently in children's literature? When was sugar called a spice? And how did chocolate evolve from an ancient drink to a modern candy bar? The Oxford Companion to Sugar and Sweets explores these questions and more through the collective knowledge of 265 expert contributors, from food historians to chemists, restaurateurs to cookbook writers, neuroscientists to pastry chefs. The Companion takes readers around the globe and throughout time, affording glimpses deep into the brain as well as stratospheric flights into the world of sugar-crafted fantasies. More than just a compendium of pastries, candies, ices, preserves, and confections, this reference work reveals how the human proclivity for sweet has brought richness to our language, our art, and, of course, our gastronomy. In nearly 600 entries, beginning with "à la mode" and ending with the Italian trifle known as "zuppa inglese," the Companion traces sugar's journey from a rare luxury to a ubiquitous commodity. In between, readers will learn about numerous sweeteners (as well-known as agave nectar and as obscure as castoreum, or beaver extract), the evolution of the dessert course, the production of chocolate, and the neurological, psychological, and cultural responses to sweetness. The Companion also delves into the darker side of sugar, from its ties to colonialism and slavery to its addictive qualities. Celebrating sugar while acknowledging its complex history, The Oxford Companion to Sugar and Sweets is the definitive guide to one of humankind's greatest sources of pleasure. Like kids in a candy shop, fans of sugar (and aren't we all?) will enjoy perusing the wondrous variety to be found in this volume.

Explores the rich history and ornate styles of these beautiful wares as well as the key role they played in Renaissance society. Eating is a social ritual. From dinner dates to everyday suppers, casual picnics to lavish feasts, dining brings people together for far more than satisfying the needs of the body. For centuries, cutlery has served as extensions of our hands, enriching how we experience food and the act of eating. Knives, forks, and spoons come between hand and mouth, articulating the experience of dining. Accompanying an exhibition at the Smithsonian's Cooper-Hewitt, National Design Museum (May 5 - October 29, 2006), Feeding Desire is the first book to showcase the Museum's astonishing permanent collection of American and European cutlery. Complementing and expanding on the content of the exhibition, seven original essays, accompanied by over two hundred lavish color and black-and-white illustrations, relate the surprisingly different histories of the knife, spoon, and fork, and reveal how cutlery has influenced food, fashion, design, mobility, hygiene, and consumption over the centuries. In addition, Feeding Desire looks toward the future of the tools of the table as we progress into the twenty-first century.

Accompanying a touring exhibition, opening at the Victoria & Albert Museum, London, and moving in 2007 to venues in the United States and Australia, this highly illustrated catalogue showcases highlights from Paul Cahn's collection of magnificent silver bearing the mark of the illustrious Huguenot silversmith, Paul de Lamerie. 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.

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