

Food Sake Tokyo (Terroir Guides)

Kitchen, cooking, nutrition, and eating have become omnipresent cultural topics. They stand at the center of design, gastronomy, nutrition science, and agriculture. Artists have appropriated cooking as an aesthetic practice - in turn, cooks are adapting the staging practices that go with an artistic self-image. This development is accompanied by crisis of eating behaviour and a philosophy of cooking as a speculative cultural technique. This volume investigates the dimensions of a new culinary turn, combining for the very first time contributions from the theory and practice of cooking.

In recent years, a growing emphasis has been placed on tourism experiences and attractions related to food. In many cases eating out while on holiday includes the 'consumption' of a local heritage, comparable to what is experienced when visiting historical sites and museums. Despite this increasing attention, however, systematic research on the subject has been nearly absent. Tourism and Gastronomy addresses this by drawing together a group of international experts in order to develop a better understanding of the role, development and future of gastronomy and culinary heritage in tourism. Students and researchers in the areas of tourism, heritage, hospitality, hotel management and catering will find this book an extremely valuable source of information.

The Tale of Tea presents a comprehensive history of tea from prehistoric times to the present day in a single volume, covering the fascinating social history of tea and the origins, botany and biochemistry of this singularly important cultigen. SPECIAL PRE-PUBLICATION PRICE UNTIL FEBRUARY 28TH. AS OF MARCH 1ST PRICE WILL GO UP TO 249 EURO/ 299 USD. “Olmsted makes you insanely hungry and steaming mad—a must-read for anyone who cares deeply about the safety of our food and the welfare of our planet.” —Steven Raichlen, author of the Barbecue! Bible series “The world is full of delicious, lovingly crafted foods that embody the terrain, weather, and culture of their origins. Unfortunately, it’s also full of brazen impostors. In this entertaining and important book, Olmsted helps us fall in love with the real stuff and steer clear of the fraudsters.” —Kirk Kardashian, author of Milk Money: Cash, Cows, and the Death of the American Dairy Farm You’ve seen the headlines: Parmesan cheese made from wood pulp. Lobster rolls containing no lobster at all. Extra-virgin olive oil that isn’t. So many fake foods are in our supermarkets, our restaurants, and our kitchen cabinets that it’s hard to know what we’re eating anymore. In Real Food / Fake Food, award-winning journalist Larry Olmsted convinces us why real food matters and empowers consumers to make smarter choices. Olmsted brings readers into the unregulated food industry, revealing the shocking deception that extends from high-end foods like olive oil, wine, and Kobe beef to everyday staples such as coffee, honey, juice, and cheese. It’s a massive bait and switch in which counterfeiting is rampant and in which the consumer ultimately pays the price. But Olmsted does more than show us what foods to avoid. A bona fide gourmand, he travels to the sources of the real stuff to help us recognize what to look for, eat, and savor: genuine Parmigiano-Reggiano from Italy, fresh-caught grouper from Florida, authentic port from Portugal. Real foods that are grown, raised, produced, and prepared with care by masters of their craft. Part cautionary tale, part culinary crusade, Real Food / Fake Food is addictively readable, mouthwateringly enjoyable, and utterly relevant.

Great Taste and Good Health with Probiotic Foods

Handbook on Marketing Transnational Tourism Themes and Routes

Food Sake Tokyo

The Tale of Tea

Perfectly Paired 45 Vegan Pasta Sauces

The Key Concepts

Japanese Soul Cooking

A photographic tribute to the Berkeley restaurant traces its cultural history through the stories of its famous proprietress and her personal and professional friends, celebrating the restaurant's tradition of gathering around the table and its pioneering sustainable foods practices.

Japanese cuisine.

From the beloved San Francisco restaurant, a mouthwatering collection of recipes, including Fiery Tofu, Garlic Noodles, the legendary Tea Leaf Salad, and many more. Never before have the vivid flavors of Burmese cooking been so achievable for home cooks. Known for its bustling tables, the sizzle of onions and garlic in the wok, and a wait time so legendary that customers start to line up before the doors even open—Burma Superstar is a Bay Area institution, offering diners a taste of the addictively savory and spiced food of Myanmar. With influences from neighboring India and China, as well as Thailand and Laos, Burmese food is a unique blend of flavors, and Burma Superstar includes such stand-out dishes as the iconic Tea Leaf Salad, Chili Lamb, Pork and Pumpkin Stew, Platha (a buttery layered flatbread), Spicy Eggplant, and Mohinga, a fish noodle soup that is arguably Myanmar’s national dish. Each of these nearly 90 recipes has been streamlined for home cooks of all experience levels, and without the need for special equipment or long lists of hard-to-find ingredients. Stunningly photographed, and peppered with essays about the country and its food, this inside look at the world of Burma Superstar presents a seductive glimpse of this jewel of Southeast Asia. Sake, Japanese rice wine, can be confusing to the wine scholar. Anthony Rose's new book brings clarity to the subject with explanations of the history, cultural significance, brewing methods and industry structure. A thorough analysis of the wine's signature flavours follows along with detailed profiles of the most important producers.

New Nordic Meets Old Italian

From My Mother's Table to Working the Line

A Practical Guide

Sake and the wines of Japan

The Return of Traditional Food

Learning Craft and Cultivation in a Japanese Mountain Town

Koji Alchemy

NEW YORK TIMES BESTSELLER • Hailed by Anthony Bourdain as “heartbreaking, horrifying, poignant, and inspiring,” 32 Yolks is the brave and affecting coming-of-age story about the making of a French chef, from the culinary icon behind the renowned New York City restaurant Le Bernardin. NAMED ONE OF THE BEST BOOKS OF THE YEAR BY NPR In an industry where celebrity chefs are known as much for their salty talk and quick tempers as their food, Eric Ripert stands out. The winner of four James Beard Awards, co-owner and chef of a world-renowned restaurant, and recipient of countless Michelin stars, Ripert embodies elegance and culinary perfection. But before the accolades, before he even knew how to make a proper hollandaise sauce, Eric Ripert was a lonely young boy in the south of France whose life was falling apart. Ripert ’s parents divorced when he was six, separating him from the father he idolized and replacing him with a cold, bullying stepfather who insisted that Ripert be sent away to boarding school. A few years later, Ripert ’ s father died on a hiking trip. Through these tough times, the one thing that gave Ripert comfort was food. Told that boys had no place in the kitchen, Ripert would instead watch from the doorway as his mother rolled couscous by hand or his grandmother pressed out the buttery dough for the treat he loved above all others, tarte aux pommes. When an eccentric local chef took him under his wing, an eleven-year-old Ripert realized that food was more than just an escape: It was his calling. That passion would carry him through the drudgery of culinary school and into the high-pressure world of Paris ’ s most elite restaurants, where Ripert discovered that learning to cook was the easy part—surviving the line was the battle. Taking us from Eric Ripert ’ s childhood in the south of France and the mountains of Andorra into the demanding kitchens of such legendary Parisian chefs as Jo ë l Robuchon and Dominique Bouchet, until, at the age of twenty-four, Ripert made his way to the United States, 32 Yolks is the tender and richly told story of how one of our greatest living chefs found himself—and his home—in the kitchen. Praise for 32 Yolks “Passionate, poetical . . . What makes 32 Yolks compelling is the honesty and laudable humility Ripert brings to the telling.” —Chicago Tribune “With a vulnerability and honesty that is breathtaking . . . Ripert takes us into the mind of a boy with thoughts so sweet they will cause you to weep.” —The Wall Street Journal

There is increasing public and academic interest in local and sustainable foods and food tourism. These interests have been reflected in such diverse elements as the growth of farmers markets, green restaurants, food miles, crabon and sustainability labelling, concerns over food supply and security, Slow Food, Fair Trade, and a desire to buy and 'eat locally'. Food related hospitality and tourism is integral to this process because of the way in which it simultaneously acts to globalise and localise food consumption and create new foodways and commodity chains. This book therefore aims to provide an integrated understanding of the contemporary interest in food and food tourism through the use of an international collection of illustrative case study chapters as well as the provision of a novel integrative framework for the book, a sustainable culinary system. This is the first volume to examine the concept of sustainable culinary systems, particularly with specific reference to tourism and hospitality. Divided into two parts, firstly the notion of the local is explored, reflecting the increased interest in the championing of local food production and consumption. Secondly treatment of sustainability in food and food tourism and hospitality in settings that reach beyond the local in a business and socio-economic sense is reviewed. The book therefore, reflects much of the contemporary public interest in the conscious or ethical consumption and production food, as well as revealing the inherent tensions between local and broader goals in both defining and achieving sustainable culinary systems and the environmental, social and economic implications of food production and consumption. This book provides the reader with an integrated approach to understanding the subject of how culinary systems may be made more sustainable and will be valuable reading to all those interested in sustainable food and food tourism.

The first book devoted to processes, concepts, and recipes for fermenting and culturing foods with koji, the microbe behind the delicious, umami flavors of soy sauce, miso, mirin, and so many of the ingredients that underpin Japanese cuisine Koji Alchemy chefs Jeremy Umansky and Rich Shih—collectively considered to be the most practical, experienced, generous educators on the culinary power of this unique ingredient—deliver a comprehensive look at modern koji use around the world. Using it to rapidly age charcuterie, cheese, and other ferments, they take the magic of koji to the next level, revolutionizing the creation of fermented foods and flavor profiles for both professional and home cooks. Koji Alchemy includes: A foreword by best-selling author Sandor Katz (The Art of Fermentation) Cutting-edge techniques on koji growing and curing Information on equipment and setting up your kitchen More than 35 recipes for sauces, pastes, ferments, and alcohol, including stand-outs like Popcorn Koji, Roasted Entire Squash Miso, Korean Makgeolli, Amazake Rye Bread, and more “Koji Alchemy is empowering and does much to open the door to further creativity and innovation. . . . I can ’ t wait to see and taste the next wave of koji experimentation it inspires.” —Sandor Katz

Food tourism is a topic of increasing importance for many destinations. Seen as a means to potentially attract tourists and differentiate destinations and attractions by means of the association with particular products and cuisines, food is also regarded as an opportunity to generate added value from tourism through local agricultural systems and supply chains and the local food system. From a regional development perspective this book goes beyond culinary tourism to also look at some of the ways in which the interrelationships between food and tourism contribute to the economic, environmental and social wellbeing of destinations, communities and producers. It examines the way in which tourism and food can mutually add value for each other from the fork to the plate and beyond. Looking at products, e.g. cheese, craft beer, noodles, wine; attractions, restaurants and events; and diverse regional examples, e.g. Champagne, Hong Kong, Jamaica, Margaret River, southern Sweden, and Tuscany; the title highlights how clustering, networking and the cultural economy of food and tourism and foodscapes adds value for regions. Despite the attention given to food, wine and culinary tourism no book has previously directly focused on the contribution of food and tourism in regional development. This international collection has contributors and examples from almost every continent and provides a comprehensive account of the various intersections between food tourism and regional development. This timely and significant volume will inform future food and tourism development as well as regional development more widely and will be valuable reading for a range of disciplines including tourism, development studies, food and culinary studies, regional studies, geography and environmental studies.

40 Years of Chez Panisse

Why You Don't Know What You're Eating and What You Can Do About It

What's Cooking America

Food Tourism and Regional Development

A Guide to Modern Cookery

Real Food/Fake Food

Smashed, Mashed, Boiled, and Baked--and Fried, Too!

The country’s leading expert on organic food delivers the ultimate guide to the new culinary health movement—feasting on fermented probiotics, from artisanal cheese to kimchi. In his extensive career as a bestselling cookbook author and TV garden-show host, Jeff Cox has always been keenly aware of the microbiology that helps his garden flourish. He has long known that microbes keep our bodies healthy as they ferment food, releasing their nutritional power and creating essential vitamins and enzymes. In The Essential Book of Fermentation, Cox shares a bounty of recipes for nourishing the internal “garden.” Simplifying the art and science of fermentation, Cox offers a primer on the body’s microbial ecosystem, complemented by scrumptious recipes, and easy-to-follow pickling and canning techniques. Basics such as bread and yogurt help readers progress to wine, cheese, and a host of international delicacies, including kim chi and chow chow. Inspiring and innovative, The Essential Book of Fermentation serves up great taste along with great health on every page.

JAMES BEARD AWARD NOMINEE • NAMED ONE OF THE TEN BEST BOOKS OF THE YEAR BY VOGUE • NEW YORK TIMES BESTSELLER “One of the great culinary stories of our time.”—Dwight Garner, The New York Times It begins with a simple ritual: Every Saturday afternoon, a boy who loves to cook walks to his grandmother’s house and helps her prepare a roast chicken for dinner. The grandmother is Swedish, a retired domestic. The boy is Ethiopian and adopted, and he will grow up to become the world-renowned chef Marcus Samuelsson. This book is his love letter to food and family in all its manifestations. Yes, Chef chronicles Samuelsson’s journey, from his grandmother’s kitchen to his arrival in New York City, where his outsiz talent and ambition finally come together at Aquavit, earning him a New York Times three-star rating at the age of twenty-four. But Samuelsson’s career of chasing flavors had only just begun—in the intervening years, there have been White House state dinners, career crises, reality show triumphs, and, most important, the opening of Red Rooster in Harlem. At Red Rooster, Samuelsson has fulfilled his dream of creating a truly diverse, multiracial dining room—a place where presidents rub elbows with jazz musicians, aspiring artists, and bus drivers. It is a place where an orphan from Ethiopia, raised in Sweden, living in America, can feel at home. Praise for Yes, Chef “Such an interesting life, told with touching modesty and remarkable candor.”—Ruth Reichl “Marcus Samuelsson has an incomparable story, a quiet bravery, and a lyrical and discreetly glittering style—in the kitchen and on the page. I liked this book so very, very much.”—Gabrielle Hamilton “Plenty of celebrity chefs have a compelling story to tell, but none of them can top [this] one.”—The Wall Street Journal “Elegantly written . . . Samuelsson has the flavors of many countries in his blood.”—The Boston Globe “Red Rooster’s arrival in Harlem brought with it a chef who has reinvigorated and reimagined what it means to be American. In his famed dishes, and now in this memoir, Marcus Samuelsson tells a story that reaches past racial and national divides to the foundations of family, hope, and downright good food.”—President Bill Clinton

"Katarzyna Cwiertka shows that key shifts in the Japanese diet were, in many cases, a consequence of modern imperialism. Exploring reforms in home cooking and military catering, wartime food management and the rise of urban gastronomy, she reveals how Japan's pre-modern culinary diversity was eventually replaced by a truly 'national' cuisine - a set of foods and practices with which the majority of Japanese today ardently identify." "The result of more than a decade of research, Modern Japanese Cuisine is a look at the historical roots of one of the world's best cuisines. It includes additional information on the influx of Japanese food and restaurants in Western countries, and how in turn these developments have informed our view of Japanese cuisine. This book is appetizing reading for all those interested in Japanese culture and its influences."--BOOK JACKET.

"Highly informative and remarkably entertaining." —Elle From forest trails in Korea, to islands in Finland, to eucalyptus groves in California, Florence Williams investigates the science behind nature’s positive effects on the brain. Delving into brand-new research, she uncovers the powers of the natural world to improve health, promote reflection and innovation, and strengthen our relationships. As our modern lives shift dramatically indoors, these ideas—and the answers they yield—are more urgent than ever.

Burma Superstar

Simple Japanese food for family and friends

Own Your Morning. Elevate Your Life.

Architectural Research Methods

Wine Marketing

The Wine Bible

The OECD-Korea Workshop

This publication provides an understanding of the role of food tourism in local economic development and its potential for country branding. It also presents several innovative case studies in the food tourism sector and the experience industry.

A practical guide to research for architects and designers!now updated and expanded! From searching for the best glass to prevent glare to determining how clients might react to the color choice for restaurant walls, research is a crucial tool that architects must master in order to effectively address the technical, aesthetic, and behavioral issues that arise in their work. This book’s unique coverage of research methods is specifically targeted to help professional designers and researchers better conduct and understand research. Part I explores basic research issues and concepts, and includes chapters on relating theory to method and design to research. Part II gives a comprehensive treatment of specific strategies for investigating built forms. In all, the book covers seven types of research, including historical, qualitative, correlational, experimental, simulation, logical argumentation, and case studies and mixed methods. Features new to this edition include: Strategies for investigation, practical examples, and resources for additional information A look at current trends and innovations in research Coverage of design studio!based research that shows how strategies described in the book can be employed in real life A discussion of digital media and online research New and updated examples of research studies A new chapter on the relationship between design and research Architectural Research Methods is an essential reference for architecture students and researchers as well as architects, interior designers, landscape architects, and building product manufacturers.

Announcing the completely revised and updated edition of The Wine Bible, the perennial bestselling wine book praised as “The most informative and entertaining book I’ve ever seen on the subject!” (Danny Meyer), “A guide that has all the answers!” (Bobby Flay), “Astounding!” (Thomas Keller), and “A magnificent masterpiece of wine writing!” (Kevin Zraly). Like a lively course from an expert teacher,

The Wine Bible grounds the reader deeply in the fundamentals while layering on informative asides, tips, amusing anecdotes, definitions, glossaries, photos (all new for this edition), maps, labels, and recommended bottles. Karen MacNeill’s information comes directly through primary research; for this second edition she has tasted more than 10,000 wines and visited dozens of wine regions around the world. New to the book are wines of China, Japan, Mexico, and Slovenia. And through it all the reader becomes ever more informed—and, because of the author’s unique voice, always entertained: “In great years Pétrus is ravishing, elegant, and rich!” Ingrid Bergman in red satin. Or, describing a Riesling: “A laser beam. A sheet of ice. A great crackling bolt of lightning.”

This is a practical guide to the specific issues that affect the marketing of wine at an international level. The author covers theory and the results of research but the focus is on the nuts and bolts of marketing based on case studies.

- Lonely Planet Kyoto
- Networks, products and trajectories
- Rediscovering the Magic of Mold-Based Fermentation
- Restaurant 1999 2000 Guide for the Greater Denver Metroplex
- Qualities of food
- A Memoir
- Modern Japanese Cuisine

"With this book, you feel you can stop time and savor the rituals of life." --Maira Kalman An immersive journey through the culture and cuisine of one Japanese town, its forest, and its watershed--where ducks are hunted by net, saké is brewed from the purest mountain water, and charcoal is fired in stone kilns--by an American writer and food stylist who spent years working alongside artisans One night, Brooklyn-based artist and food writer Hannah Kirshner received a life-changing invitation to apprentice with a "saké evangelist" in a misty Japanese mountain village called Yamanaka. In a rapidly modernizing Japan, the region--a stronghold of the country's old-fashioned ways--was quickly becoming a destination for chefs and artisans looking to learn about the traditions that have long shaped Japanese culture. Kirshner put on a vest and tie and took her place behind the saké bar. Before long, she met a community of craftspeople, farmers, and foragers--master woodturners, hunters, a paper artist, and a man making charcoal in his nearly abandoned village on the outskirts of town. Kirshner found each craftsperson not only exhibited an extraordinary dedication to their work but their distinct expertise contributed to the fabric of the local culture. Inspired by these masters, she devoted herself to learning how they work and live. Taking readers deep into evergreen forests, terraced rice fields, and smoke-filled workshops, Kirshner captures the centuries-old traditions still alive in Yamanaka. Water, Wood, and Wild Things invites readers to see what goes into making a fine bowl, a cup of tea, or a harvest of rice and introduces the masters who dedicate their lives to this work. Part travelogue, part meditation on the meaning of work, and full of her own beautiful drawings and recipes, Kirshner's refreshing book is an ode to a place and its people, as well as a profound examination of what it means to sustain traditions and find purpose in cultivation and craft.

Who knew a potato could ever taste so good? Raghavan Iyer, that’s who! A master teacher and beloved, award-winning cookbook author, Raghavan pays tribute to his favorite ingredient in a continent-by-continent celebration of the amazing potato. Its recipes, inspired by a diversity of cuisines and accompanied by enticing full-color photographs, feature scrumptious starters, like Ecuadorean Llapingachos and Sweet Potato Samosas. Hearty mains: Canadian Lamb-Potato Tortière, Moroccan Potato Stew with Saffron Biscuits, Potato Lasagna. Plus rich gratins, a boundary-defying Mojito Potato-Pomegranate Salad, luscious sauces and condiments, and even desserts, including a decadent Chocolate Sweet Potato Pound Cake. Includes a guide to potato varieties, uses, and storage, plus fascinating stories in potato history for the truly obsessed.

Food: The Key Concepts presents an exciting, coherent and interdisciplinary introduction to food studies for the beginning reader. Food Studies is an increasingly complex field, drawing on disciplines as diverse as Sociology, Anthropology and Cultural Studies at one end and Economics, Politics and Agricultural Science at the other. In order to clarify the issues, Food: The Key Concepts distills food choices down to three competing considerations: consumer identity; matters of convenience and price; and an awareness of the consequences of what is consumed. The book concludes with an examination of two very different future scenarios for feeding the world's population: the technological fix, which looks to science to provide the solution to our future food needs; and the anthropological fix, which hopes to change our expectations and behaviors. Throughout, the analysis is illustrated with lively case studies. Bulleted chapter summaries, questions and guides to further reading are also provided.

Lonely Planet's Kyoto is your most up-to-date advice on what to see and skip, and what hidden discoveries await you. Walk through vermillion gates towards the summit of Fushimi Inari-Taisha; glimpse 'old Japan' in the lanes of Gion; and time your trip for the best cherry blossom and crimson maple leaves --all with your trusted travel companion.

The Nature Fix: Why Nature Makes Us Happier, Healthier, and More Creative

- Gabby Gourmet
- Japan and the Shackles of the Past
- Proceedings of the 19th International Ethnological Food Research Conference, Department of Arts and Cultural Sciences, Lund University, Sweden, 15-18 August, 2012
- Ramen, Tonkatsu, Tempura, and More from the Streets and Kitchens of Tokyo and Beyond [A Cookbook]
- Tourism and Gastronomy

This electronic version has been made available under a Creative Commons (BY-NC-ND) open access license. In this book, the complexity and the significance of the foods we eat are analysed from a variety of perspectives, by sociologists, economists, geographers and anthropologists. Chapters address a number of intriguing questions: how do people make judgments about taste? How do such judgments come to be shared by groups of people?: what social and organisational processes result in foods being certified as of decent or proper quality? How has dissatisfaction with the food system been expressed? What alternatives are thought to be possible? The multi-disciplinary analysis of this book explores many different answers to such questions. The first part of the book focuses theoretical and conceptual issues, the second part considers processes of formal and informal regulation, while the third part examines social and political responses to industrialised food production and mass consumption. Qualities of food will be of interest to researchers and students in all the social science disciplines that are concerned with food, whether marketing, sociology, cultural studies, anthropology, human nutrition or economics.

The first cocktail book from the award-winning mixologist Masahiro Urushido of Katana Kitten in New York City, on the craft of Japanese cocktail making Katana Kitten, one of the world’s most prominent and acclaimed Japanese cocktail bars, was opened in 2018 by highly-respected and award-winning mixologist Masahiro Urushido. Just one year later, the bar won 2019 Tales of the Cocktail Spirit Award for Best New American Cocktail Bar. Before Katana Kitten, Urushido honed his craft over several years behind the bar of award-winning eatery Saxon+Parole. In The Japanese Art of the Cocktail, Urushido shares his immense knowledge of Japanese cocktails with eighty recipes that best exemplify Japan's contribution to the cocktail scene, both from his own bar and from Japanese mixologists worldwide. Urushido delves into what exactly constitutes the Japanese approach to cocktails, and demystifies the techniques that have been handed down over generations, all captured in stunning photography.

This ETC and UNWTO Handbook on Marketing Transnational Tourism Themes and Routes aims at acquiring a deeper understanding of the transnational tourism themes and routes that are already proposed to travellers. Through illustrative case studies it furthermore provides practical guidance - especially for NTAs and NTOs - on the the creation and implementation of tourism routes, on marketing thematic tourism, including its development, management and promotion. The handbook will enrich UNWTO’s tools for innovation, and feed into the ETC’s ‘Destination Europe 2020’ strategy, contributing also to the development and promotion of its VisitEurope.com Internet portal.

Increasingly, consumers desire information about the health, safety, environmental and socioeconomic characteristics of food products. These traits often cannot be detected by sight, smell or taste. Therefore, consumers must use food labels to select products that meet their needs and preferences. The growing consumer and industry interest in food labels presents challenges for government agencies which must ensure that the product information is accurate, truthful and not misleading to consumers. Governments must decide whether provision of information should be mandatory or voluntary. With the increase in global trade in food, there is a need to harmonize food labels so that product information is understood and relevant to foreign markets. Innovations in food labelling provides information about the principles and requirements of food labelling and reviews the latest trends in this important area. Following an introduction on the evolution of food labelling, further chapters cover the Codex Alimentarius and food labelling, international trade agreements, nutrition labelling, allergies and food labels and environmental and social labels, among other topics. An essential reference for food regulatory agencies, food law experts and professionals in the food industry responsible for labelling as well as consumer and environmental associations with an interest in labelling. Provides important information about the principles and requirements of food labelling and reviews the trends in this area Documents label evolution and considers standards and legal issues, as well as protection of the environment and sustainable food production Features labels for a variety of different markets, including organic foods, and addresses social issues such as association of food quality with location

- Everyday Harumi
- Food
- Taste Buds and Molecules
- Investing in Cultural Diversity and Intercultural Dialogue
- A Comprehensive History of Tea from Prehistoric Times to the Present Day
- Sustainable Culinary Systems
- The Japanese Art of the Cocktail

A collection of more than 100 recipes that introduces Japanese comfort food to American home cooks, exploring new ingredients, techniques, and the surprising origins of popular dishes like gyoza and tempura. Move over, sushi. It’s time for gyoza, curry, tonkatsu, and furai. These icons of Japanese comfort food cooking are the hearty, flavor-packed, craveable dishes you’ll find in every kitchen and street corner hole-in-the-wall restaurant in Japan. In Japanese Soul Cooking, Tadashi Ono and Harris Salat introduce you to this irresistible, homey style of cooking. As you explore the range of exciting, satisfying fare, you may recognize some familiar favorites, including ramen, soba, udon, and tempura. Other, lesser known Japanese classics, such as wafu pasta (spaghetti with bold, fragrant toppings like miso meat sauce), tatsuta-age (fried chicken marinated in garlic, ginger, and other Japanese seasonings), and savory omelets with crabmeat and shiitake mushrooms will instantly become standards in your kitchen as well. With foolproof instructions and step-by-step photographs, you’ll soon be knocking out chahan fried rice, mentaiko spaghetti, saikoro steak, and more for friends and family. Ono and Salat’s fascinating exploration of the surprising origins and global influences behind popular dishes is accompanied by rich location photography that captures the energy and essence of this food in everyday life, bringing beloved Japanese comfort food to Western home cooks for the first time.

"A penetrating overview of Japan, from a historical, social, political, economic, and cultural perspective"--

Wine is becoming increasingly popular in the Anglophone world and there are many books available which describe how and where it is made. However, none address the fundamental questions of different structures of production and how the consumer relates to the product - this book is the first to do just that. Wine and Society: the cultural and social context of wine production and consumption looks at the relationship between wine production and marketing, focussing in consumer behaviour and cultural attitudes. Divided into four parts, it examines the context of wine production, the wine consumer and the social context of wine, discussing the following themes: * That the core of wine production and consumption is shaped by historical, geographical and cultural factors. * Wine production - European and new world looking at the different kinds of producer and how the varying background of each shapes their perspective on what they produce * Terroir and appellations: why demarcation and sense of place became important, how they are used to achieve marketing differentiation, and the 'benefits' (or otherwise) to the customer. * The contemporary wine consumer and lifestyle factors - looking at wine clubs, tourism, education, culture and literature * The politics and economics of wine - from supporting rural industries in France to protecting customers from deception and health risks. Suitable for third year and post-graduate students of hospitality, wine (both in production and marketing), wine tourism, gastronomy and related courses, it encourages students to think critically about the issues raised by using real life case studies and examples from around the world, also including press releases and marketing campaigns.

What’s the secret relationship between the strawberry and the pineapple? Between mint and Sauvignon Blanc? Thyme and lamb? Rosemary and Riesling? In Taste Buds and Molecules, sommelier François Chartier, who has dedicated over twenty years of passionate research to the molecular relationships between wines and foods, reveals the fascinating answers to these questions and more. With an infectious enthusiasm, Chartier presents a revolutionary way of looking at food and wine, showing how to create perfect harmony between the two by pairing complementary (and often surprising) ingredients. The pages of this richly illustrated practical guide are brimming with photos, sketches, recipes from great chefs, and tips for creating everything from simple daily meals to tantalizing holiday feasts. Wine amateurs and connoisseurs, budding cooks and professional chefs, and anyone who simply loves the pleasures of eating and drinking will be captivated and charmed by this journey into the hidden world of flavours.

- A Celebration of Potatoes in 75 Irresistible Recipes
- The Social and Cultural Context of a Drink
- The 5AM Club
- Innovations in Food Labelling
- OECD Studies on Tourism Food and the Tourism Experience The OECD-Korea Workshop
- The Art and Science of Food and Wine
- Wine and Society

Legendary leadership and elite performance expert Robin Sharma introduced The 5am Club concept over twenty years ago, based on a revolutionary morning routine that has helped his clients maximize their productivity, activate their best health and bulletproof their serenity in this age of overwhelming complexity. Now, in this life-changing book, handcrafted by the author over a rigorous four-year period, you will discover the early-rising habit that has helped so many accomplish epic results while upgrading their happiness, helpfulness and feelings of aliveness. Through an enchanting--and often amusing--story about two struggling strangers who meet an eccentric tycoon who becomes their secret mentor, The 5am Club will walk you through: How great geniuses, business titans and the world's wisest people start their mornings to produce astonishing achievements A little-known formula you can use instantly to wake up early feeling inspired, focused and flooded with a fiery drive to get the most out of each day A step-by-step method to protect the quietest hours of daybreak so you have time for exercise, self-renewal and personal growth A neuroscience-based practice proven to help make it easy to rise while most people are sleeping, giving you precious time for yourself to think, express your creativity and begin the day peacefully instead of being rushed “Insider-only” tactics to defend your gifts, talents and dreams against digital distraction and trivial diversions so you enjoy fortune, influence and a magnificent impact on the world Part manifesto for mastery, part playbook for genius-grade productivity and part companion for a life lived beautifully, The 5am Club is a work that will transform your life. Forever.

This report analyses all aspects of cultural diversity, which has emerged as a key concern of the international community in recent decades, and maps out new approaches to monitoring and shaping the changes that are taking place. It highlights, in particular, the interrelated challenges of cultural diversity and intercultural dialogue and the way in which strong homogenizing forces are matched by persistent diversifying trends. The report proposes a series of ten policy-oriented recommendations, to the attention of States, intergovernmental and non-governmental organizations, international and regional bodies, national institutions and the private sector on how to invest in cultural diversity. Emphasizing the importance of cultural diversity in different areas (languages, education, communication and new media development, and creativity and the marketplace) based on data and examples collected from around the world, the report is also intended for the general public. It proposes a coherent vision of cultural diversity and clarifies how, far from being a threat, it can become beneficial to the action of the international community.

In Everyday Harumi, now reissued as an attractive jacketed paperback, Harumi Kurihara, Japan's most popular cookery writer, selects her favourite foods and presents more than 60 new home-style recipes for you to make for family and friends. Harumi wants everyone to be able to make her recipes and she demonstrates how easy it is to cook Japanese food for every day occasions without needing to shop at specialist food stores. Using many of her favourite ingredients, Harumi presents recipes for soups, starters, snacks, party dishes, main courses and family feasts that are quick and simple to prepare, all presented in her effortless, down-to-earth and unpretentious approach to stylish living and eating. Every recipe is photographed and includes beautiful step-by-step instructions that show key Japanese cooking techniques. Texture and flavour are important to Japanese food and Harumi takes you through the basic sauces you can make at home and the staples you should have in your store cupboard. Photographed by award-winning photographer Jason Lowe, this warm and approachable cookbook invites you to cook and share Japanese food in a simple and elegant style.

- Food Sake Tokyo
- Food, Power and National Identity
- Yes, Chef
- 32 Yolks
- The Essential Book of Fermentation

Culinary Turn

Addictive Recipes from the Crossroads of Southeast Asia [A Cookbook]

Water, Wood, and Wild Things

Friendly and inviting--bound to be a classic--"What's Cooking America" offers more than 800 tried-and-tasted recipes, accompanied by a wealth of well-organized information. When Andra Cook and Linda Stradley discovered that they each had been working on compiling favorite recipes requested by their children, they decided to throw their efforts into one pot and let it simmer for a while until the contents were thick and rich to emerge fully seasoned as "What's Cooking America." Andra Cook lives in North Carolina and Linda Stradley lives in Oregon.

BOOK DESCRIPTION "New Nordic Meets Old Italian", offers 45 gourmet vegan and gluten free pasta sauceswith full color photos that are perfectly paired with dry pasta. There are unexpected similarities between Italian cooking and the New Nordic style; both kitchens make a cult of freshness, the seasons and simplicity. Nordics always consider seasonal, local and sustainable food like Italians; purity, freshness, simplicity and ethics, are aimed at bringing out the pure original flavour. Scandinavian food is simple. When you work with the very best produce, there's no need to over complicate it.We call it husmanskost - farmer's fare. It's natural and honest, made with the staple produce found on the land. Besides creative touches to the traditional recipes and some simple vegan cheese recipes to elevate your dishes, you will also find some gastronomic encounters between Italy and Sweden. Author tried to convey more vividly by gourmet plates such as marinated beluga in glögg-Sweden's festive beverage- a kind of mulled wine served with spaghetti and celeriac sauce. It is just fantastic with distinctly different levels of spicy sweetness of glögg with cherris and an earthy dish of celeriac. "New Nordic Meets Old Italian" also focuses on gourmet pasta sauces with unfamiliar edible plants that are prepared based on Italian cooking traditions, perfectly paired with dried pasta shapes. The aim of this book is to encourage chefs to create a delicious plant based pasta menu in using 100% plants in the kitchen. There is a great range of unfamiliar plants that grow in every climate, though many of them are still unexplored in their culinary potential. Author Nazli Develi heartily believes that "New Nordic Meets Old Italian" will assist you to raise awareness about the tastes their environment offers will allow them to see it through different eyes.

The Power of Gathering

Local Foods, Innovation, and Tourism & Hospitality

Aesthetic Practice of Cookery