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Savoir-Faire is a comprehensive account of France's rich culinary history, which is not only full of tales of haute cuisine, but seasoned with myths and stories from a wide variety of times and places—from snail hunting in Burgundy to female chefs in Lyon, and from cheese appreciation in Roman

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Gaul to bread debates from the Middle Ages to the present. It examines the use of less familiar ingredients such as chestnuts, couscous, and oysters; explores French food in literature and film; reveals the influence of France's overseas territories on the shape of French cuisine today; and includes

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historical recipes for readers to try at home.

An accessible guide to selecting, cooking with, and making cheese From a pungent Gorgonzola to the creamiest Brie, the world of cheese involves a vocabulary of taste second only to wine. With the rise of artisanal cheeses, this

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once humble food made from curdled milk is now haute cuisine. And to make the new world of cheese less intimidating, Laurel Miller and Thalassa Skinner have created a handy primer to selecting cheese, pairing cheese with wine, cooking with cheese, and making cheese. In Cheese

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For Dummies, everyday cheese lovers will learn how to become true cheese connoisseurs. Not only will readers get a look at how different cheeses are made around the world, in Cheese For Dummies, they'll develop enough of a palate to discern which cheese is right for them. Explains how to assemble the

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perfect cheese plate Includes recipes for cooking with cheese Details how to make five cheeses, including Mozzarella, Chevre, and Ricotta Supplemented with a 16-page photo insert With artisanal and imported cheeses now common to mainstream grocery stores, the everyday

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cheese lover needs more than simply his nose to make the best choice. Offering wise (and delicious!) advice on every page, Cheese For Dummies is a guide for anyone interested in making every mealtime with cheese a special occasion. "Do not let the peasant know how good cheese is with pears" goes the old

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saying. Intrigued by these words and their portent, Massimo Montanari unravels their origin and utility. Perusing archival cookbooks, agricultural and dietary treatises, literary works, and anthologies of beloved sayings, he finds in the nobility's demanding palates and

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delicate stomachs a compelling recipe for social conduct. At first, cheese and its visceral, earthy pleasures were treated as the food of Polyphemus, the uncivilized man-beast. The pear, on the other hand, became the symbol of ephemeral, luxuriant pleasure-an indulgence of the social elite. Joined

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together, cheese and pears adopted an exclusive savoir faire, especially as the "natural phenomenon" of taste evolved into a cultural attitude. Montanari's delectable history straddles written and oral traditions, economic and social relations, and thrills in the power of mental representation. His ultimate

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discovery shows that the enduring proverb, so wrapped up in history, operates not only as a repository of shared wisdom but also as a rich locus of social conflict.

THE TOP 10 SUNDAY TIMES
BESTSELLER Shortlisted for the
André Simon Food and Drink Book

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Awards for 2019 'A beautifully textured tour around the cheeseboard' Simon Garfield 'Full of flavour' Sunday Times 'A delightful and informative romp' Bee Wilson, Guardian 'His encounters with modern-day practitioners fizz with infectious delight' John Walsh, Sunday Times Every cheese tells a story.

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Whether it's a fresh young goat's cheese or a big, beefy eighteen-month-old Cheddar, each variety holds the history of the people who first made it, from the builders of Stonehenge to medieval monks, from the Stilton-makers of the eighteenth-century to the factory cheesemakers of the Second World

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War. Cheesemonger Ned Palmer takes us on a delicious journey across Britain and Ireland and through time to uncover the histories of beloved old favourites like Cheddar and Wensleydale and fresh innovations like the Irish Cashel Blue or the rambunctious Renegade Monk. Along

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the way we learn the craft and culture of cheesemaking from the eccentric and engaging characters who have revived and reinvented farmhouse and artisan traditions. And we get to know the major cheese styles - the blues, washed rinds, semi-softs and, unique to the British Isles, the territorials - and

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discover how best to enjoy them, on a cheeseboard with a glass of Riesling, or as a Welsh rarebit alongside a pint of Pale Ale. This is a cheesemonger's odyssey, a celebration of history, innovation and taste - and the book all cheese and history lovers will want to devour this Christmas.

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Culture of the Fork
Cheesemonger

The Complete Guide to Making and
Selling Artisan Cheeses

From Fresh and Soft to Firm, Blue,
Goat's Milk, and More; Recipes for 100
Favorite Cheeses

Laura Werlins Cheese Essentials

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Savoir-Faire

Civilization
Reinventing the Wheel

We know where he went, what he wrote, and even what he wore, but what in the world did Christopher Columbus eat? The Renaissance and the age of discovery introduced

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Europeans to exotic cultures, mores, manners, and ideas. Along with the cross-cultural exchange of Old and New World, East and West, came new foodstuffs, preparations, and flavors. That kitchen revolution led to the

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development of new utensils and table manners. Some of the impact is still felt—and tasted—today. Giovanni Rebola has crafted an elegant and accessible history filled with fascinating information and illustrations. He discusses the

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availability of resources, how people kept from starving in the winter, how they farmed, how tastes developed and changed, what the lower classes ate, and what the aristocracy enjoyed. The book is divided into brief chapters covering

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the history of bread, soups, stuffed pastas, the use of salt, cheese, meat fish, fruits and vegetables, the arrival of butter, the quest for sugar, new world foods, setting the table, and beverages, including wine and tea. A special appendix,

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"A Meal with Columbus," includes a mini-anthology of recipes from the countries where he lived: Italy, Portugal, Spain, and England. Entertaining and enlightening, Culture of the Fork will interest scholars of history and

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gastronomy—and everyone who eats.

Widely acclaimed as “the Cheese Queen,” Ricki Carroll has guided thousands of home cheese makers and inspired the burgeoning popularity of artisanal cheese

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making with her classic book, Home Cheese Making, first published in 1982, with over 400,000 copies in print. The completely updated 4th edition features 35 new cheese recipes, color photography of step-by-step

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techniques, and new profiles of contemporary cheese makers. The additions to this comprehensive volume reflect the broader selection of cheeses available in specialty food stores and groceries, including burrata, stracchino, Brillat-

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Savarin, D'Affinois, Cambrales, Drunk Gouda, Pecorino Pepato, goat milk's gouda, and more.

Companion recipes are included for cheese plate condiments and classic cheese dishes. For cheese lovers wanting to make their own,

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Ricki Carroll's expert advice is the key to success.

"Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few

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basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. Cheese and

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Culture endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single

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history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. Cheese and Culture

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embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical,

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medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our

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twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and

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especially good cheese"--Provided
by publisher.

One of Smithsonian magazine's
"Ten Best Books About Travel of
2018" One of AFAR magazine's
"8 New Books You Need to Read
Before Flying to France" A

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"delicious" (Dorie Greenspan),
"genial" (Kirkus Reviews), "very
cool book about the intersections of
food and history" (Michael
Pollan)—as featured in the New
York Times Acclaimed upon its
hardcover publication as a

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"culinary treat for Francophiles" (Publishers Weekly), A Bite-Sized History of France is a thoroughly original book that explores the facts and legends of the most popular French foods and wines. Traversing the cuisines of

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France's most famous cities as well as its underexplored regions, the book is enriched by the "authors' friendly accessibility that makes these stories so memorable" (The New York Times Book Review). This innovative social

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history also explores the impact of war and imperialism, the age-old tension between tradition and innovation, and the enduring use of food to prop up social and political identities. The origins of the most legendary French foods

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and wines—from Roquefort and cognac to croissants and Calvados, from absinthe and oysters to Camembert and champagne—also reveal the social and political trends that propelled France's rise upon the world stage. As told by a

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Franco-American couple

(Stéphane is a cheesemonger, Jeni is an academic) this is an “impressive book that intertwines stories of gastronomy, culture, war, and revolution. . . . It’s a roller coaster ride, and when you’re done

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you'll wish you could come back
for more" (The Christian Science
Monitor).

A History of Food in France

The Cosmos of a Sixteenth-Century
Miller

Lessons for Connoisseurship from

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a Maître Fromager

A Guide to Wedges, Recipes, and
Pairings

The Beer Cheese Book

The Science of Cheese

Pacific Northwest Cheese

From the author of *Away with Words*,

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a deeply hilarious and unexpectedly insightful deep-dive into a cultural and culinary phenomenon: cheese. “Who knew it was possible to enjoy reading about cheese as much as eating it? Remarkably entertaining, deeply insightful, and downright hilarious,

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American Cheese goes far beyond the plastic yellow slices we all know, and some love, revealing a community as quirky, passionate, and creative as the cheese they put into the world.” — Jim Gaffigan, comedian/actor and New York Times bestselling author of Food:

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A Love Story Joe Berkowitz loves cheese. Or at least he thought he did. After stumbling upon an artisanal tasting at an upscale cheese shop one Valentine's Day, he realized he'd hardly even scratched the surface. These cheeses were like nothing he had ever

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tasted—a visceral drug-punch that reverberated deliciousness—and they were from America. He felt like he was being let in a great cosmic secret, and instantly he was in love. This discovery inspired Joe to embark on the cheese adventure of a lifetime, spending a year

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exploring the subculture around cheese, from its trenches to its command centers. He dove headfirst into the world of artisan cheese; of premiere makers and mongers, cave-dwelling affineurs, dairy scientists, and restaurateurs. The journey would take

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him around the world, from the underground cheese caves in Paris to the mountains of Gruyere, leaving no curd unturned, all the while cultivating an appreciation for cheese and its place in society. Joe's journey from amateur to aficionado eventually comes to

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mirror the rise of American cheese on the world stage. As he embeds with Team USA at an international mongering competition and makes cheese in the experimental vats at the Dairy Research Center in Wisconsin, one of the makers he meets along the

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way gears up to make America's biggest splash ever at the World Cheese Awards. Through this odyssey of cheese, an unexpected culture of passionate cheesemakers is revealed, along with the extraordinary impact of one delicious dairy product.

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"Reinventing the Wheel is equal parts popular science, history, and muckraking. Over the past hundred and fifty years, dairy farming and cheesemaking have been transformed, and this book explores what has been lost along the way. Today, using cutting-

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edge technologies like high-throughput DNA sequencing, scientists are beginning to understand the techniques of our great-grandparents. The authors describe how geneticists are helping conservationists rescue rare dairy cow breeds on the brink of extinction,

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microbiologists are teaching cheesemakers to nurture the naturally occurring microbes in their raw milk rather than destroying them, and communities of cheesemakers are producing "real" cheeses that reunite farming and flavor, rewarding diversity

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and sustainability at every level." --Provided by publisher.

A French master fromager shares over 30 years of expertise in selecting, storing, and serving cheese - from Abondance to Valençay There are many books about cheese, but this one

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features the professional knowledge and passion of a French master fromager who shares his expertise on making sense of the many cheese varieties--crumbly, creamy, buttery, moldy--for which France is famous. From farms in the pastoral French

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countryside and cheese caves in a medieval Alpine monastery to the dairy scientists and affineurs who comprise the world of modern French cheese, no other book that covers the entire cheese spectrum. The book begins with answers to 70 commonly heard

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questions -- from why there are crusts on some cheese to why is mimolette orange and why cheeses do not all smell alike - and sections explaining the basics of cheese-making and ripening, the nuances of cow, sheep, and goat milk, and the alchemy of essential

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probiotics used as starter cultures. The main part of the book pays tribute to France's 45 A.O.P. cheeses - such as Brie de Meaux, Maroilles, Morbier, Munster, Rocquefort, Valençay - which have been granted the appellation d'origine protégée guaranteeing origin

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and type. Each profile features a full-page photographic portrait with detailed text about terroir and origin, selection, tasting, presentation, serving, and wine pairing.

Examines the influence of culture on the newest studies of history, and

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presents several models for modern
cultural history

The Cheese and the Worms

Cheese, Pears, and History in a Proverb

Gastronomic Tales of Revolution, War,
and Enlightenment

Fromages

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An Oral History as Told by Jon Stewart,
the Correspondents, Staff and Guests

Cheese

A Bite-Sized History of France

NEW YORK TIMES BESTSELLER

The complete, uncensored
history of the award-

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winning The Daily Show with Jon Stewart, as told by its correspondents, writers, and host. For almost seventeen years, The Daily Show with Jon Stewart brilliantly

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redefined the borders between television comedy, political satire, and opinionated news coverage. It launched the careers of some of today's most significant comedians,

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highlighted the hypocrisies of the powerful, and garnered 23 Emmys. Now the show's behind-the-scenes gags, controversies, and camaraderie will be

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chronicled by the players themselves, from legendary host Jon Stewart to the star cast members and writers—including Samantha Bee, Stephen Colbert, John Oliver, and Steve Carell -

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plus some of The Daily Show's most prominent guests and adversaries: John and Cindy McCain, Glenn Beck, Tucker Carlson, and many more. This oral history takes

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the reader behind the curtain for all the show's highlights, from its origins as Comedy Central's underdog late-night program to Trevor Noah's succession, rising

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from a scrappy jester in the 24-hour political news cycle to become part of the beating heart of politics—a trusted source for not only comedy but also commentary, with a

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reputation for calling
bullshit and an ability to
effect real change in the
world. Through years of
incisive election
coverage, passionate
debates with President

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Obama and Hillary Clinton, feuds with Bill O'Reilly and Fox, and provocative takes on Wall Street and racism, The Daily Show has been a cultural touchstone. Now, for the

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first time, the people behind the show's seminal moments come together to share their memories of the last-minute rewrites, improvisations, pranks, romances, blow-ups, and

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moments of Zen both on and off the set of one of America's most groundbreaking shows. Provides twenty-two lessons on cheese, including tasting plates,

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cheesemaking, and ordering cheese service.

There's more to American cheese than tangerine orange or white bricks. In *It's Not You, It's Brie*, cheese expert Kirstin

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Jackson tells the whole cheese story. Through fifty American cheese profiles, she takes us “backstage” into underground caves, into funky scents and

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traditions that link today's cheese makers to American history. You'll meet the people who dedicate their lives to artisan cheese—from those who run generations-old

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family farms to others who ditched their day job to start a dairy. Jackson groups the cheeses into sixteen styles ranging from American Originals to Mixed Milk, explaining how

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each one's unique flavors, appearance, and production practices have come to define its style. Featured cheeses include Queso Oaxaqueño, a Mexican-style cheese hand-stretched in

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California; Scholten Weybridge, a double-crème made in Vermont from the milk of a rare Dutch Belted cow; and River's Edge Mayor of Nye Beach, a funky washed-rind goat's

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milk that knocks its French rivals out of the water. Beer, wine, and food pairing suggestions round out each profile, along with recipes that use every cheese style in

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refreshing new ways, from
Gouda Almond Toffee to
Landaff and Celery Root
Beer Soup.

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Chelsea Green
Publishing Company

Recipes for 75 Delicious
Cheeses

A Brief History of
Everyday Food and Haute
Cuisine in Europe

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Crafting Food and Value in
America

Home Cheese Making, 4th
Edition

Cheese Sex Death

The Book of Cheese

An Insider's Guide to

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Buying and Serving Cheese
(with 50 Recipes)

Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by

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understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social

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and cultural context. Cheese
and Culture endeavors to
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cheese origins by viewing
human history through the eyes
of a cheese scientist. There is
also a larger story to be told, a

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grand narrative that binds all
cheeses together into a single
history that started with the
discovery of cheese making and
that is still unfolding to this day.
This book reconstructs that
9000-year story based on the

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often fragmentary information that we have available. Cheese and Culture embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through

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cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the

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lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past,

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and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese.

In this witty and entertaining

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book, Boisard investigates the history of Camembert and its legend. He considers the transformation of France's cheese-making industry and along the way gives a highly selective, yet richly detailed

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history of France--from the Revolution to the European Union.

An introduction to cheese covers such topics as milk differences. rinds and mold, and the eight cheese styles and

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includes tips on cooking with
cheese and fifty recipes.

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NAMED ONE OF THE BEST
BOOKS OF THE YEAR BY NPR •
Entertainment Weekly • Kirkus
Reviews • The Christian Science

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Monitor In the picturesque village of Guzmán, Spain, in a cave dug into a hillside on the edge of town, an ancient door leads to a cramped limestone chamber known as “the telling room.” Containing nothing but a

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wooden table and two benches, this is where villagers have gathered for centuries to share their stories and secrets—usually accompanied by copious amounts of wine. It was here, in the summer of

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2000, that Michael Paterniti found himself listening to a larger-than-life Spanish cheesemaker named Ambrosio Molinos de las Heras as he spun an odd and compelling tale about a piece of cheese. An

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unusual piece of cheese. Made from an old family recipe, Ambrosio's cheese was reputed to be among the finest in the world, and was said to hold mystical qualities. Eating it, some claimed, conjured long-

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lost memories. But then, Ambrosio said, things had gone horribly wrong. . . . By the time the two men exited the telling room that evening, Paterniti was hooked. Soon he was fully embroiled in village life,

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relocating his young family to Guzmán in order to chase the truth about this cheese and explore the fairy tale-like place where the villagers conversed with farm animals, lived by an ancient Castilian code of honor,

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and made their wine and food
by hand, from the grapes
growing on a nearby hill and the
flocks of sheep floating over the
Meseta. What Paterniti
ultimately discovers there in the
highlands of Castile is nothing

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like the idyllic slow-food fable he first imagined. Instead, he's sucked into the heart of an unfolding mystery, a blood feud that includes accusations of betrayal and theft, death threats, and a murder plot. As

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the village begins to spill its long-held secrets, Paterniti finds himself implicated in the very story he is writing. Equal parts mystery and memoir, travelogue and history, *The Telling Room* is an astonishing

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work of literary nonfiction by one of our most accomplished storytellers. A moving exploration of happiness, friendship, and betrayal, *The Telling Room* introduces us to Ambrosio Molinos de las Heras,

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an unforgettable real-life literary hero, while also holding a mirror up to the world, fully alive to the power of stories that define and sustain us. Praise for *The Telling Room* “Captivating . . . Paterniti’s writing sings,

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whether he's talking about how
food activates memory, or the
joys of watching his children
grow."—NPR

Di Bruno Bros. House of Cheese
Cheddar

The Telling Room

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American Farmstead Cheese
A Tale of Love, Betrayal,
Revenge, and the World's
Greatest Piece of Cheese

A Journey to the Heart of
America's Most Iconic Cheese

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One of the oldest, most ubiquitous, and beloved cheeses in the world, the history of Cheddar is a fascinating one. Over the years it has been transformed, from a

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**painstakingly handmade
wheel to a rindless, mass-
produced block, to a
liquefied and emulsified
plastic mass untouched by
human hands. The Henry
Fordism of Cheddar**

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**production in many ways
anticipated the advent of
industrial agriculture. They
don't call it "American
Cheese" for nothing.
The ingredients are simple
-- beer, cheese, and spices**

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-- and the result is delicious. Still, beer cheese is a rarefied dish not common in cookbooks or on menus. Since the 1940s, this creamy appetizer with a kick, traditionally served

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with pretzels, has quietly found its way into pubs and restaurants throughout the South and Midwest. The original recipe is cloaked in a mystery nearly as deep as the JFK assassination. Ask

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most makers and they'll act demure about the contents of their dip. Some refuse to disclose what kind of beer or cheese they use or which extra spices they add. Others keep their

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preparation instructions secret. Garin Pirnia traces the history of beer cheese from its beginnings at the Driftwood Inn in Winchester, Kentucky, to today, situating it alongside

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other dishes such as the German cheese spread obatzda, queso dip, and pimento cheese. She surveys the restaurants that serve this distinctive dip, highlights points of interest

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along the Beer Cheese Trail, and includes dozens of recipes, from the classic original, to new twists like Pawpaw Beer Cheese, to dishes that incorporate the spread, such as Crab

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**Broccoli, Beer Cheese
Casserole, and Beer Cheese
Buttermilk Biscuits. Packed
full of interviews with
restauranters who serve it,
artisans who process it, and
even home cooks who enter**

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**their special (and secret)
recipes in contests, The
Beer Cheese Book will
entertain and educate, all
while making your mouth
water. Fortunately, it will
also teach you how to whip**

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up your own batch.

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of its kind to be organized not by country, milk type, or any other technical classification. The Book of Cheese maps the world of cheese using nine familiar favorites, what author Liz

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Thorpe calls the Gateway Cheeses. From basics like Swiss, blue, and cheddar, Liz leads the way to more adventurous types. Love Brie? Liz shows you how to find other Brie-like cheeses,

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Sleeper to the pungent
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revolutionary approach
allows food lovers to focus
on what they really care
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to anyone interested in
exploring the wonderful and
wonderfully complex
realities of artisan**

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cheesemaking in the United States. Paxson deftly integrates careful considerations of the importance of sentiment, value and craft to the work of cheesemakers with vivid

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**stories and lush
descriptions of their farms,
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**cheese devotee outlines
the perfect cheese plate
formula and offers
inventive yet easy-to-
execute beverage pairings,
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fermentation, standard
Western cheesemaking
practice today is
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explain the basic elements of cheese: milk, cultures, rennet, salt, tools, and the cheese cave. The fourteen chapters that follow each examine a particular class of

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cheese, from kefir and paneer to washed-rind and alpine styles, offering specific recipes and handling advice. The techniques presented are direct and thorough, fully

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cheeses in a comparative
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Who Moved My Cheese?

Home Cheese Making

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The Philadelphia institution and self
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*simple parable to reveal
profound truths about dealing
with change so that you can
enjoy less stress and more
success in your work and in your
life. It would be all so easy if you
had a map to the Maze. If the*

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same old routines worked. If they'd just stop moving "The Cheese." But things keep changing... Most people are fearful of change, both personal and professional, because they don't have any control over how

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or when it happens to them.

*Since change happens either to the individual or by the individual, Dr. Spencer Johnson, the coauthor of the multimillion bestseller *The One Minute Manager*, uses a deceptively*

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simple story to show that when it comes to living in a rapidly changing world, what matters most is your attitude. Exploring a simple way to take the fear and anxiety out of managing the future, Who Moved My Cheese?

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can help you discover how to anticipate, acknowledge, and accept change in order to have a positive impact on your job, your relationships, and every aspect of your life.

The author, a novelist, describes

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his life as he and his wife moved to a farm in Vermont, becoming a goatherd and cheesemaker.

Take a slice of bread. It's perfectly okay in and of itself.

Maybe it has a nice, crisp crust or the scent of sourdough. But

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really, it's kind of boring. Now melt some cheese on it—a sharp Vermont cheddar or a flavorful Swiss Gruyere. Mmm, delicious. Cheese—it's the staple food, the accessory that makes everything better, from the hamburger to the

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ordinary sandwich to a bowl of macaroni. Despite its many uses and variations, there has never before been a global history of cheese, but here at last is a succinct, authoritative account, revealing how cheese was

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invented and where, when, and even why. In bite-sized chapters well-known food historian Andrew Dalby tells the true and savory story of cheese, from its prehistoric invention to the moment of its modern rebirth.

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Here you will find the most ancient cheese appellations, the first written description of the cheese-making process, a list of the luxury cheeses of classical Rome, the medieval rule-of-thumb for identifying good

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cheese, and even the story of how loyal cheese lover Samuel Pepys saved his parmesan from the great Fire of London. Dalby reveals that cheese is one of the most ancient of civilized foods, and he suggests that our passion

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for cheese may even lay behind the early establishment of global trade. Packed with entertaining cheese facts, anecdotes, and images, Cheese also features a selection of historic recipes. For those who crave a pungent

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The Daily Show (The Book)

A prominent food scientist defends the

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use of raw milk in traditional artisan cheesemaking. Raw milk cheese--cheese made from unpasteurized milk--is an expansive category that includes some of Europe's most beloved traditional styles: Parmigiano Reggiano, Gruy è re, and Comt é , to name a few. In the

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United States, raw milk cheese forms the backbone of the resurgent artisan cheese industry, as consumers demand local, traditionally produced, and high-quality foods. Internationally award-winning artisan cheeses like Bayley Hazen Blue (Jasper Hill, VT) would have been unimaginable just

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forty years ago when American cheese meant Kraft Singles.

Unfortunately the artisan cheese industry faces an existential regulatory threat. Over the past thirty years the US Food and Drug Administration (FDA) has edged toward an outright ban on raw milk cheeses. Their

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assault on traditional cheesemaking goes beyond a debate about raw milk safety; the FDA has also attempted to ban the use of wooden boards, the use of ash in cheese ripening, and has set stringent microbiological criteria that many artisan cheeses cannot meet. The David versus Goliath

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existence of small producers fighting crushing regulations is true in parts of Europe as well, where beloved creameries are going belly-up or being bought out because they can't comply with EU health ordinances. Centuries-old cheese styles like Fourme d'Ambert and Cantal are nearing

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extinction, leading Prince Charles to decry the "bacteriological correctness" of European regulators. The dirty secret is that *Listeria* and other bacterial outbreaks occur in pasteurized cheeses more often than in raw milk cheeses, and traditional processes like ash-ripening have been

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proven safe. In Ending the War on Artisan Cheese, Dr. Catherine Donnelly forcefully defends traditional cheesemaking, while exposing government actions in the United States and abroad designed to take away food choice under the false guise of food safety. This book is

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fundamentally about where and how our food is produced, the values we place on methods of food production, and how the roles of tradition, heritage, and quality often conflict with advertising, politics, and profits in influencing our food choices.

Offers a study of culture in the

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sixteenth century as seen through the eyes of one man, the miller known as Menocchio, who was accused of heresy during the Inquisition and sentenced to death. This book illustrates the confusing political and religious conditions of the time. Whether it's moving to the country and

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starting over on a whim or just making city- living a little simpler and easier, the “Green” movement is changing the way we live our day- to-day lives.

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beautifully illustrated series made even more beautiful, because its goal is to help everyone live in a more earth-friendly fashion. You do not need to be scientifically trained or an accomplished cook to make cheese at home. The information here covers every aspect of cheesemaking at

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home, including the tools and equipment needed and basic recipes and advice on setting up a small cheese making business. Rita Ash shows just how simple it is to make cheese, and how, with a little bit of care and attention, anyone can produce delicious cheeses at home.

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Winner of the 2017 James Beard Award for Reference & Scholarship

The discovery of cheese is a narrative at least 8,000 years old, dating back to the Neolithic era. Yet, after all of these thousands of years we are still finding new ways to combine the same four basic ingredients - milk, bacteria, salt,

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and enzymes - into new and exciting products with vastly different shapes, sizes, and colors, and equally complex and varied tastes, textures, and, yes, aromas. In fact, after a long period of industrialized, processed, and standardized cheese, cheesemakers, cheesemongers, affineurs, and most

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of all consumers are rediscovering the endless variety of cheeses across cultures. The Oxford Companion to Cheese is the first major reference work dedicated to cheese, containing 855 A-Z entries on cheese history, culture, science, and production. From cottage cheese to Camembert, from

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Gorgonzola to Gruyère, there are entries on all of the major cheese varieties globally, but also many cheeses that are not well known outside of their region of production. The concentrated whey cheeses popular in Norway, brunost, are covered here, as are the traditional

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Turkish and Iranian cheeses that are ripened in casings prepared from sheep's or goat's skin. There are entries on animal species whose milk is commonly (cow, goat, sheep) and not so commonly (think yak, camel, and reindeer) used in cheesemaking, as well as entries on a few highly

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important breeds within each species, such as the Nubian goat or the Holstein cow. Regional entries on places with a strong history of cheese production, biographies of influential cheesemakers, innovative and influential cheese shops, and historical entries on topics like manorial

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cheesemaking and cheese in children's literature round out the Companion's eclectic cultural coverage. The Companion also reflects a fascination with the microbiology and chemistry of cheese, featuring entries on bacteria, molds, yeasts, cultures, and coagulants used

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in cheesemaking and cheese maturing. The blooms, veins, sticky surfaces, gooey interiors, crystals, wrinkles, strings, and yes, for some, the odors of cheese are all due to microbial action and growth. And today we have unprecedented insight into the microbial complexity of cheese,

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thanks to advances in molecular biology, whole-genome sequencing technologies, and microbiome research. The Companion is equally interested in the applied elements of cheesemaking, with entries on production methodologies and the technology and equipment used in

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cheesemaking. An astonishing 325 authors contributed entries to the Companion, residing in 35 countries. These experts included cheesemakers, cheesemongers, dairy scientists, anthropologists, food historians, journalists, archaeologists, and on, from backgrounds as diverse

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as the topics they write about. Every entry is signed by the author, and includes both cross references to related topics and further reading suggestions. The endmatter includes a list of cheese-related museums and a thorough index. Two 16-page color inserts and well over a hundred black

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and white images help bring the entries to life. This landmark encyclopedia is the most wide-ranging, comprehensive, and reliable reference work on cheese available, suitable for both novices and industry insiders alike.

A Bible for the Cheese Obsessed

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It's Not You, It's Brie

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Overreach and the Struggle to Save

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