

Man Bites Dog Hot Dog Culture In America

Successful word-coinages—those that stay in currency for a good long time—tend to conceal their beginnings. We take them at face value and rarely when and where they were first minted. Engaging, illuminating, and authoritative, Ralph Keyes’s The Hidden History of Coined Words explores the etymological underworld of terms and expressions and uncovers plenty of hidden gems. He also finds some fascinating patterns, such as that successful neologisms are as likely to be created by chance as by design. A remarkable number of new words were coined whimsically, originally intended to troll or taunt. Knickers, for example, resulted from a hoax; big bang from an insult. Casual wisecracking produced software, crowdsourcing, and blog. More than a few resulted from happy accidents, such as typos, mistranslations, and mishearing (bigly and buttonhole), or from being taken entirely out of context (robotics). Neologizers (a Thomas Jefferson coinage) include not just scholars and writers but cartoonists, columnists, children’s book authors. Wimp originated with a book series, as did goop, and nerd from a book by Dr. Seuss. Coinages are also a source of controversy swirling around such terms as gonzo, mojo, and booty call. Keyes considers all contenders, while also leading us through the fray between new word partisans, and those who resist them strenuously. He concludes with advice about how to make your own successful coinage. The Hidden History of Coined Words will appeal not just to word mavens but history buffs, trivia contesters, and anyone who loves the immersive power of language.

From its designation in 1926 to the rise of the Interstates nearly sixty years later, Route 66 was, in John Steinbeck’s words, America’s Mother Road, carrying countless travelers the 2,400 miles between Chicago and Los Angeles. Whoever they were—adventurous motorists or Dustbowl migrants, troops on military transports or passengers on buses, vacationing families or a new breed of tourists—these travelers had to eat. The story of where they stopped and what they found, and of how roadside offerings changed over time, reveals twentieth-century America on the move, transforming the nation’s cuisine, culture, and landscape along the way. Author T. Lindsay Baker, a glutton for authenticity, drove the historic route—or at least the 85 percent that remains intact—in a four-cylinder 1930 Ford station wagon. Sparing us the dust and bumps, he takes us for a spin along Route 66, stopping to sample the fare at diners, supper clubs, and roadside stands and to describe how such venues came and went—even offering kitchen-tested recipes from historic eateries en route. Start-ups that became such American fast-food icons as McDonald’s, Dairy Queen, Steak ‘n Shake, and Taco Bell feature alongside mom-and-pop diners with flocks of chickens out back and sit-down restaurants with heirloom menus. Food-and-drink establishments from speakeasies to drive-ins share the right-of-way with other attractions, accommodations, and challenges, from the Whoopie Auto Coaster in Lyons, Illinois, to the piles of “chat” (mining waste) in the Tri-State District of Missouri, Kansas, and Oklahoma, to the perils of driving old automobiles over the Jericho Gap in the Texas Panhandle or Silgreaves Pass in western Arizona. Describing options for the wealthy and the not-so-well-heeled, from hotel dining rooms to ice cream stands, Baker also notes the particular travails African Americans faced at every turn, traveling Route 66 across the decades of segregation, legal and illegal. So grab your hat and your wallet (you’ll probably need cash) and come along for an enlightening trip down America’s memory lane—a westward tour through the nation’s heartland and history, with all the trimmings, via Route 66.

A billion dollars is a lot of money but not for Jim, a trading whizz kid. While buying into a new mine in Congo his broker has gone missing in the jungle. Mycock is a shady mining promoter who will stop at nothing to part speculators with their money. Barron Mining could be just the killing he has always planned. “Man bites dogger” is a Congolese child soldier, trapped and enslaved by a conflict of unprecedented brutality.In The Twain Maxin their paths cross under the malevolent gaze of Nyiragongo, Africa’s most volatile volcano as the lure of untold mineral riches sets off a deadly competition.

Some attribute Rhode Islanders’ fascination with food to the state’s ethnic mix: Italians who have an inherent love of food; French and Portuguese descendents, whose ancestral recipes are a part of the fabric of Rhode Island’s cuisine; and the Native Americans who were the first to use the bounty of the sea and land. In the second edition of The Providence & Rhode Island Cookbook, author Linda Beaulieu shares more recipes from talented chefs, family, and friends. With more than 200 recipes and engaging sidebars this book celebrates the dishes and culinary terms that are unique to Rhode Island.

A Rich and Fertile Land

Foodways on America's Mother Road

W! in English

The Natural, Everyday Guide to Understanding and Correcting Common Dog Problems

Serving Up the American Dream One Plate at a Time

A Dictionary of Animal Metaphors

Big Recipes from the Smallest State

Zak George is a new type of dog trainer. A dynamic YouTube star and Animal Planet personality with a fresh approach, Zak helps you to tailor train to your dog's unique traits and energy level--leading to quicker results and a much happier pet. Packed with everything you need to know to raise and care for your dog, this book will help you communicate and bond with one another in a way that makes training easier, more rewarding, and--most of all--fun!

In the history of cooking, there has been no more challenging environment than those craft in which humans took to the skies. The tale begins with meals aboard balloons and zeppelins, where cooking was accomplished below explosive bags of hydrogen, ending with space station dinners that were cooked thousands of miles below. This book is the first to chart that history worldwide, exploring the intricacies of inflight dining from 1783 to the present day, aboard balloons, zeppelins, land-based aircraft and flying boats, jets, and spacecraft. It charts the ways in which commercial travelers were lured to try flying with the promise of familiar foods, explains the problems of each aerial environment and how chefs, engineers, and flight crew adapted to them, and tells the stories of pioneers in the field. Hygiene and sanitation were often difficult, and cultural norms and religious practices had to be taken into account. The history is surprising and sometimes humorous at times some ridiculous ideas were tried, and airlines offered some strange meals to try to attract passengers. It's an engrossing story with quite a few twists and turns, and this first book on the subject tells it with a light touch.

Called back to his old stomping grounds in Los Angeles, former car thief Ray Lilly, who is now the grunt of a sorcerer responsible for destroying extradimensional predators, finds himself in way over his head as his former associates fall victim to a mysterious spell. Original.

Steve Rushin, a four-time finalist for the National Magazine Award, has been hailed as one of the best sportswriters in America. In The Caddie Was a Reindeer he circumnavigates the globe in pursuit of extreme recreation. In the Arctic Circle, he meets ice golfers. In Minnesota, he watches the National Amputee Golf Tournament, where one participant tells him, “I literally have one foot in the grave.” Along the way, Rushin meets fellow travelers like Joe Cahn, a professional taigater who confesses aboard the RV in which he lives: “It’s wonderful to see America from your bathroom.” And even Rushin has logged fewer miles in pursuit of extreme recreation than Rich Rodriguez, a marathon roller-coaster rider who makes endless loops for entire summers on coasters around the world. The Caddie Was a Reindeer is a ride to everywhere: to south London (where Rushin downs pints with the King of Darts), to the Champs-Élysees (where the author indulges in “excessive nightclubbing” with World Cup soccer stars), and to Japan (where Rushin eats soba noodles with the world champion of competitive eating). Enlightening, hilarious, and unexpectedly heartwarming, this collection is not a body of work: it’s a body of play.

Chicago

The Science Dog Explores Dog Training Fact and Fiction

A Twenty Palaces Novel

Circle of Enemies

The Surprising History of Food and Drink in the Skies

Cuisines of Hidden Mexico

Food in the Air and Space

The Chicago Food Encyclopedia is a far-ranging portrait of an American culinary paradise. Hundreds of entries deliver all of the visionary restauranteurs, Michelin superstars, beloved haunts, and food companies of today and yesterday. More than 100 sumptuous images include thirty full-color photographs that transport readers to dining rooms and food stands across the city. Throughout, a roster of writers, scholars, and industry experts pays tribute to an expansive--and still expanding--food history that not only helped build Chicago but led a growing nation. Pizza. Alinaea. Wrigley Spearmint. Soul food. Rick Bayless. Hot Dogs. Koreatown. Everest. All served up A-Z, and all part of the ultimate reference on Chicago and its food.

Picnics are happy occasions and have always been a diversion from every day cares. We think of the picnic as an outdoor meal, set on a blanket, usually in the middle of the day, featuring a hamper filled with tasty morsels and perhaps a bottle of wine, but historically picnics came in many forms, served any time of the day. This first culinary history reveals rustic outdoor dining in its more familiar and unusual forms, the history of the word itself, the cultural context of picnics and who arranged them, and, most important, the gastronomic appeal. Drawing on various media and literature, painting, music, and even sculpture, Walter Levy provides an engaging and enlightening history of the picnic.

When Palmer Stoot notices the black pickup truck following him on the highway, he fears his precious Range Rover is about to be carjacked. But Twilly Spree, the man tailing Stoot, has vengeance, not sport-utility vehicles, on his mind. Idealistic, independently wealthy and pathologically short-tempered, Twilly has dedicated himself to saving Florida's wilderness from runaway destruction. He favors unambiguous political statements -- such as torching Jet-Skis or blowing up banks -- that leave his human targets shaken but re-educated. After watching Stoot blithely dump a trail of fast-food litter out the window, Twilly decides to teach him a lesson. Thus, Stoot's prized Range Rover becomes home to a horde of hungry dung beetles. Which could have been the end to it had Twilly not discovered that Stoot is one of Florida's cockiest and most powerful political fixers, whose latest project is the "malling" of a pristine Gulf Coast island. Now the real Hiaasen-variety fun begins. . . . Dognapping eco-terrorists, bogus big-time hunters, a Republicans-only hooker, an infamous ex-governor who's gone back to nature, thousands of singing toads and a Labrador retriever greater than the sum of his Labrador parts -- these are only some of the denizens of Carl Hiaasen's outrageously funny new novel. Brilliantly twisted entertainment wrapped around a powerful ecological plea, Sick Puppy gleefully lives up to its title and gives us Hiaasen at his riotous and muckraking best. BONUS: This edition includes an excerpt from Carl Hiaasen's Bad Monkey.

The Mystery Fancier, Volume 10 Number 3, Summer 1988, contains: "Ellery Queen, Sports Fan," by Joe R. Christopher, "The Gold Medal Boys," "Further Gems from the Literature," by William F. Deeck, "An Australian Bibliomystery," by Michael J. Tolley, "Reel Murders," by Walter Albert, "Mystery Moots," by Jeff Banks and "The Backward Reviewer," by William F. Deeck.

Boys' Life

A Global History

Providence & Rhode Island Cookbook

The Hidden History of Coined Words

Zak George's Dog Training Revolution

Man Bites Talking Dog

The Mystery Fancier (Vol. 10 No. 3) Summer 1988

How food industry lobbyists and a small group of scientists have successfully fought government efforts to reduce dangerous levels of sodium in our food. A high-sodium diet is deadly; studies have linked it to high blood pressure, strokes, and heart attacks. It’s been estimated that excess sodium in the American diet causes as many as 100,000 deaths deaths and many billions of dollars in avoidable health-care costs each year. And yet salt is everywhere in our diets—in packaged foods, fast foods, and especially meals at table-service restaurants. Why hasn’t salt received the sort of public attention and regulatory action that sugar and fat have? In Salt Wars, Michael Jacobson explains how the American food industry and a small group of scientists have successfully fought government efforts to reduce dangerous levels of sodium in our food. Despite an abundance of research going back more than half a century showing that high-sodium diets lead to hypertension and other ills, a few scientists argue the opposite—that American consume a healthy amount of salt and that eating less would increase the risk of cardiovascular disease. The industry and consumers and was enthusiastically taken up by food industry lobbyists. Jacobson, a salt wars combatant for more than forty years, explains what science actually says about salt intake and rebuts “sodium skeptics.” He discusses what other countries are doing to cut dietary salt, and describes some recent victories in the United States. He advises readers how to reduce salt—warning them against “salt bombs” (Campbell’s Chicken Noodle Soup, for example, packs an entire day’s worth of sodium in one can)—and calls on them to suit up for the next battle in the salt wars.

Through most of the 20th century, the distinction between the fictional narrative film and the documentary was vigorously maintained. The documentary tradition developed side by side with, but in the shadow of, the more commercially successful feature film. In the latter part of the century, however, the two forms merged on occasion, and mockumentaries (fictional works in a documentary format) and docudramas (reality-based works in a fictional format) became part of the film and television landscape. The 18 essays here examine the relationships between narrative fiction films and documentary filmmaking, focusing on how each influenced the other and how the two were merged in such diverse films and shows as Citizen Kane, M*A*S*H, This Is Spinal Tap, and Destination Moon. Topics include the docudrama in early cinema, the industrial film as faux documentary, the fear evoked in 1950s science fiction films, the selling of “reality” in mockumentaries, and reality television and documentary forms. The essays provide a foundation for significant rethinking of film history and criticism, offering the first significant discussion of two emerging and increasingly important genres. Instructors considering this book for use in a course may request an examination copy here.

The small farms of corn and wheat grown by Native Americans have now become row upon row of cornfields on supermarket shelves. The immense seas of grass and herds of animals that supported indigenous people have turned into industrial agricultural operations with regular rows of soybeans, corn, and wheat that feed the world. But how did this happen and why? In A Rich and Fertile Land, Bruce Kraig investigates the history of food in America, uncovering where it comes from and how it has changed over time. From the first Native Americans to modern industrial farmers, Kraig takes us on a journey to reveal how people have shaped the North American continent and its climate based on the foods they craved and the animals that they raised. He analyzes the ideas that Americans have about themselves and the world around them, and how these ideas have been shaped by interactions with their environments. He details the impact of technical innovation and industrialization, which have in turn created modern American food systems. Drawing upon recent evidence from the fields of science, archaeology, and technology, A Rich and Fertile Land is a unique and valuable history of the geography, climate, and food of the United States.

A lively and thorough history of Detroit's culinary icon: the coney island hot dog.

Cesar's Way

The Chicago Food Encyclopedia

A History

Coney Detroit

There's No Ham in Hamburgers

Man Bites Dog: Hot Dog Culture in America

Essays on the Intersection of Documentary and Fictional Filmmaking

The author takes a skeptic's look at many commonly held beliefs about dog behavior and training. Each of the book's 32 essays explores a question posed by leading researchers and provides detailed and thought-provoking analysis of their findings.

*Man Bites Dog: Hot Dog Culture in America*AltaMira Press

Where in the landlocked state of Indiana can you sunbathe on a beach in the shadow of hulking steel mills, surf by an oil refinery, or scuba-dive to see old shipwrecks? A blend of Indiana and neighboring Chicago, Northwest Indiana is a one-of-a-kind place filled with wonders, like Frank Lloyd Wright–designed homes and a hike USA Today described as one of the country’s most scenic. And behind its unique “coastal” setting lie some equally intriguing hidden gems and untold stories. Secret Northwest Indiana: A Guide to the Weird, Wonderful, and Obscure leads a whirlwind tour of the Calumet Region that extends from Chicago’s far South Side, through the south suburbs and Northwest Indiana, and into Southwest Michigan. Read about a submarine inventor who sailed under Lake Michigan and the free-spirited Diana of the Dunes, who inspired preservation efforts that led to the Indiana Dunes National Park. Explore hidden Nike missile silos, bygone ski jumps, secret spots to photograph the jets taking off for the Chicago Air and Water Show, and the infamous Marriage Mill, where celebrities flocked to get hitched. Prepare for singing porta-potties, tree graveyards, and other strangeness. Local author and journalist Joseph S. Pete gives you a look behind the curtain in a region you might think you already know well. With his stories and tips, you’ll find no shortage of new secret places to explore in Northwest Indiana.

"Conversations With Food" offers readers an array of essays revealing the power of food (and its absence) to transform relationships between the human and non-human realms; to define national, colonial, and postcolonial cultures; to help instantiate race, gender, and class relations; and to serve as the basis for policymaking. Food functions in these contexts as items in religious or secular law, as objects with which to bargain or over which to litigate; as literary tropes, and as a way to improve or harm health--individual or collective. The anthology ranges from Ancient Greece to the posthuman fairy underworld; from the codifying of French culinary heritage to the strategic marketing of 100-calorie snacks; from the European famine after the Second World War to the lush and exotic cuisines of culinary tourism today. "Conversations With Food" will engage anyone interested in discovering the disciplinary breadth and depth of food studies. The anthology is ideally suited for introductory and advanced courses in food studies, as it includes essays in a range of humanities and social science disciplines, and each author draws cross-disciplinary linkages between their own work and other essays in the volume. This thematic and conceptual intercalation, when read with the editors' introduction, makes the collection an exceptionally strong representation of the field of food studies.

The Flint Coney

Beware the Straw Man

Twain Maxim

A "Full Course" Encyclopedia

Conversations With Food

Docufictions

Whether you call them franks, wieners, or red hots, hot dogs are as American as apple pie—but how did these little links become icons of American culture? Man Bites Dog explores the almighty hot dog through history, culture, styles, and even the people who made them famous. Loaded with stunning color photos by Patty Carroll, descriptions of neighborhood venues and flashy pushcarts from New York to Los Angeles, and recipes for cooking up hot dog heaven at home, this book is the ultimate source—informative, fun, and tasty—on the role of hot dogs in American culture.

Chicago began as a frontier town on the edge of white settlement and as the product of removal of culturally rich and diverse indigenous populations. The town grew into a place of speculation with the planned building of the Illinois and Michigan canal, a boomtown, and finally a mature city of immigrants from both overseas and elsewhere in the US. In this environment, cultures mixed, first at the taverns around Wolf Point, where the forks of the Chicago River join, and later at the jazz and other clubs along the “Stroll” in the Black Belt, and in the storefront ethnic restaurants of today. Chicago was the place where the transcontinental railroads from the West and the “trunk” roads from the East met. Many downtown restaurants catered specifically to passengers transferring from train to train between one of the five major downtown railroad stations. This also led to “destination” restaurants, where Hollywood stars and their onlookers would dine during overnight layovers between trains. At the same time, Chicago became the candy capital of the US and a leading city for national conventions, catering to the many participants looking for a great steak and atmosphere. Beyond hosting conventions and commerce, Chicagoans also simply needed to eat—safely and relatively cheaply. Chicago grew amazingly fast, becoming the second largest city in the US in 1890. Chicago itself and its immediate surrounding area was also the site of agriculture, both producing food for the city and for shipment elsewhere. Within the city, industrial food manufacturers prospered, highlighted by the meat processors at the Chicago stockyards, but also including candy makers such as Brach’s and Curtiss, and companies such as Kraft Foods. At the same time, large markets for local consumption emerged. The food biography of Chicago is a story not just of cuisine, economics, and innovation, but also a history of regulation and regulators, as they protected Chicago’s food supply and built Chicago into a city where people not only come to eat, but where locals rely on the availability of safe food and water. With vivid details and stories of local restaurants and food, Black and Rising reveal Chicago to be one of the foremost eating destinations in the country.

Pigs, Pork, and Heartland Hogs is an engaging celebration of the 12,000-year connection between humans and the world's most commonly consumed meat: pork. Throughout history, pigs shaped cultures and cuisines. Introduced into the Americas, they changed lives and, in time, helped define the Midwest, reflecting the region's diversity and abundance.

In 'Man Bites Talking Dog,' Colin Dunne charts his rise from the Raving Herald (what other way was there to go but up?) via a string of publications as varied as the Lexington Spa Courier, the Newcastle Chron, the Mirror and You magazine, to his forlorn foray into life as a press baron.

Trailer Food Diaries

Pigs, Pork, and Heartland Hogs

And Other Tales of Extreme Recreation

Eating Up Route 66

Jews and Their Foodways

Man Bites Dog

A Food Lover's Companion to New York City

A classic in the Bukowski poetry canon, Love Is a Dog from Hell is a raw, lyrical, exploration of the exigencies, heartbreaks, and limits of love. A book that captures the Dirty Old Man of American letters at his fiercest and most vulnerable, on a subject that hits home with all of us. Charles Bukowski was a man of intense emotions, someone an editor once called a “passionate madman.” Alternating between tough and gentle, sensitive and gritty,

Bukowski lays bare the myriad facets of love—its selfishness and its narcissism, its randomness, its mystery and its misery, and, ultimately, its true joyfulness, endurance, and redemptive power. “there is a loneliness in this world so great that you can see it in the slow movement of the hands of a clock.”

Each day, Rusty feeds a dog that’s left chained in the frigid weather with no shelter and no food or water. When he realizes that the dog’s been injured, Rusty and his friend Andrew unchain the dog and take it. Are they stealing, or are they rescuing a dog in need? With the dog living in their secret hideout, the boys face multiple challenges, including a mysterious ghost dog that tries to lead them to a startling secret. Andrew’s snoopy sister, and the escalating threats of the dog’s abusive owner. The fast-paced suspense builds to a surprising conclusion, which will leave young readers cheering for Rusty’s compassion and determination.

Cesar Millan—nationally recognized dog expert—helps you see the world through the eyes of your dog so you can finally eliminate problem behaviors. From his appearances on The Oprah Winfrey Show to his roster of celebrity clients to his reality television series, Cesar Millan is America’s most sought-after dog-behavior expert. But Cesar is not a trainer in the traditional sense—his expertise lies in his unique ability to comprehend dog psychology.

Tracing his own remarkable journey from a clay-walled farm in Mexico to the celebrity palaces of Los Angeles, Cesar recounts how he learned what makes dogs tick. In Cesar’s Way, he shares this wisdom, laying the groundwork for you to have stronger, more satisfying relationships with your canine companions. Cesar’s formula for a contented and balanced dog seems impossibly simple: exercise, discipline, and affection, in that order. Taking readers through the basics of dog psychology and behavior, Cesar shares the inside details of some of his most fascinating cases, using them to illustrate how common behavior issues develop and, more important, how they can be corrected. You’ll learn:
• What your dog really needs may not be what you’re giving him
• Why a dog’s natural pack instincts are the key to your happy relationship
• How to relate to your dog on a canine level
• There are no “problem breeds,” just problem owners
• How to choose a dog who’s right for you and your family
• The difference between discipline and punishment
• And much more Filled with fascinating anecdotes about Cesar’s longtime clients, and including forewords by the president of the International Association of Canine Professionals and Jada Pinkett Smith, this is the only book you’ll need to forge a stronger, more rewarding connection with your four-legged companion.

All dogs go to heaven ... unless they have unfinished business here on earth ... Surprised to find himself reborn as a rambunctious golden-haired puppy after a tragically short life as a stray mutt, Bailey’s search for his new life’s meaning leads him into the loving arms of 8-year-old Ethel. During their countless adventures Bailey joyously discovers how to be a good dog. But this new life as a beloved family pet is not the end of Bailey’s journey.

Reborn as a puppy yet again, Bailey wonders - will he ever find his purpose? Touching, insightful, and often laugh-out-loud funny, A Dog’s Purpose is not only the story of a dog’s many lives, but also a dog’s-eye commentary on human relationships and the unbreakable bonds that hold us all together, man and man’s best friend alike. The story teaches us that love never dies, that our true friends are always with us, and that every creature on Earth is born with a purpose.

The Picnic

A Savory History

A Culinary Journey to Guerrero and Michoacan

The Complete Guide to Raising the Perfect Pet with Love

The Battle Over the Biggest Killer in the American Diet

Food and Drink in American History

Speaking of Animals

Char-grilled or boiled? Sauerkraut or chili? Mustard or ketchup? Vienna Beef or Sabrett? Only these questions could be raised about one of the world’s favorite backyard, picnic, ballgame, and street foods—the hotdog. Though nearly two billion hot dogs are consumed by Americans annually in the month of July alone, there is absolutely no consensus on which is the right way to serve up a hotdog. In Hot Dog, well known food historian Bruce Kraig recounts the history of this popular “tube steak” from the origin of the sausage 20,000 years ago to its central place in American culture today. Kraig discusses the many brands, including Hebrew National, Pearl, Sabrett, and Vienna Beef, and the regional variations that go along with them—like kosher-style New York dogs loaded with mustard and sauerkraut. New England dogs with Boston Baked Beans, and fully-loaded Chicago style hotdogs, complete with mustard, onion, relish, sport peppers, a dill pickle spear, a dash of celery salt, and tomato slices (but never, ever ketchup). Hot Dog covers the other international sausages, like bologna and bockwurst, as well, and explores some of the apocryphal tales of the hotdog in history—like the origin of its name and whether Queen Elizabeth II was truly served hotdogs on a visit to the White House. Packed with tasty facts and recipes, Hot Dog reveals the rich history and passionate opinions about this seemingly ordinary food.

In this Texan tour for the taste buds, Tiffany Harelik takes readers to some of Austin’s most unique and acclaimed restaurants on wheels -- and shares the recipes that made them great. A history of the blooming trailer food business with rich photographs and evocative descriptions, blending travel guide, coffee table book, and cookbook. Trailer food carts have been steadily increasing in popularity in hip places like Austin and San Francisco for years. This book captures the heart of this unique culture and the personalities behind its success. Nearly one hundred one-of-a-kind recipes. Owners of the featured trailers share amazing and creative recipes, ranging from waffle breakfast tacos to African peanut soup to Argentinian empanadas to candied-bacon ice cream. Each recipe serves as a testament to both the culinary creativity and the attractive simplicity of trailer food. Contributions from some of Austin’s best chefs and entrepreneurs. As each trailer owner reveals a recipe, Tiffany delves into the history of the trailer and how the owner came to choose the food cart lifestyle. As she tells the story of each of these restaurateurs, she involves a diverse and well-connected group of people in the project -- each of whom will have a stake in promoting the book.

This three-volume encyclopedia on the history of American food and beverages covers topics ranging from early American Indian foods to mandatory nutrition information at fast food restaurants.

Food is not just a physical necessity but also a composite commodity. It is part of a communication system, a nonverbal medium for expression, and a marker of special events. Bringing together contributions from fourteen historians, anthropologists, sociologists, and literary critics, Volume XXVIII of Studies in Contemporary Jewry presents various viewpoints on the subtle and intricate relations between Jews and their foodways. The ancient Jewish community ritualized and codified the sphere of food; by regulating specific and detailed culinary laws, Judaism extended and accentuated food’s cultural meanings. Modern Jewry is no longer defined exclusively in religious terms, yet a decrease in the role of religion, including kashrut observance, does not necessarily entail any diminishment of the role of food. On the contrary, as shown by the essays in this volume, choices of food take on special importance when Jewish individuals and communities face the challenges of modernity. Following an introduction by Sidney Mintz and concluding with an overview by Richard Wilk, the symposium essays lead the reader from the 20th century to the 21st, across Europe, the Middle East, Africa, and North America. Through periods of war and peace, voluntary immigrations and forced deportations, want and abundance, contemporary Jews use food both for demarcating new borders in rapidly changing circumstances and for remembering a diverse heritage. Despite a tendency in traditional Jewish studies to focus on “high” culture, Jews and Their Foodways demonstrates how an examination of people’s eating habits helps to explain human life and its diversity through no less than the study of great events, the deeds of famous people, and the writings of distinguished rabbis.

Hot Dog

Secret Northwest Indiana: A Guide to the Weird, Wonderful, and Obscure

A Food Biography

From Wild Boar to Baconfest

Salt Wars

Sick Puppy

Facts and Folklore About Our Favorite Foods

When it comes to food, there has never been another city quite like New York. The Big Apple—a telling nickname—is the city of 50,000 eateries, of fish wriggling in Chinatown baskets, huge pastrami sandwiches on rye, fizzy egg creams, and frosted black and whites. It is home to possibly the densest concentration of ethnic and regional food establishments in the world, from German and Jewish delis to Greek diners, Brazilian steakhouses, Puerto Rican and Dominican bodegas, halal food carts, Irish pubs, Little Italy, and two Koratowns (Flushing and Manhattan). This is the city where, if you were to have Thai for dinner, you might also choose exactly which region of Thailand you wish to dine in. Savoring Gotham weaves the full tapestry of the city’s rich gastronomy in nearly 370 accessible, informative A-to-Z entries. Written by nearly 180 of the most notable food experts—most of them New Yorkers—Savoring Gotham addresses the food, people, places, and institutions that have made New York cuisine so wildly diverse and immensely appealing. Reach only a little ways back into the city’s ever-changing culinary kaleidoscope and discover automats, the precursor to fast food restaurants, where diners in a hurry dropped nickels into slots to unlock their premade meal of choice. Or travel to the nineteenth century, when oysters cost a few cents and were pulled by the bucketful from the Hudson River. Back then the city was one of the major centers of sugar refining, and of brewing; too-48 breweries once existed in Brooklyn alone, accounting for roughly 10% of all the beer brewed in the United States. Travel further back still and learn of the Native Americans who arrived in the area 5,000 years before New York was New York, and who planted the maize, squash, and beans that European and other settlers to the New World embraced centuries later. Savoring Gotham covers New York’s culinary history, but also some of the most recognizable restaurants, eateries, and culinary personalities today. And it delves into more esoteric culinary realities, such as urban farming, beekeeping, the Three Martini Lunch and the Power Lunch, and novels, movies, and paintings that memorably depict Gotham’s foodscapes. From hot dog stands to haute cuisine, each borough is represented. A foreword by Brooklyn Brewery Brewmaster Garrett Oliver and an extensive bibliography round out this sweeping new collection.

From hot dogs and hamburgers to ice cream and pizza, this fascinating book is full of fun facts and stories of the origins of some of America's most popular foods. Why is there no ham in hamburgers? How did we make ice cream before we could make ice? How did hot dogs get their name? From the origins of pizza (which got a big boost from Clarence Birdseye, of all people) to the Cornell professor who invented chicken fingers, There's No Ham in Hamburgers has all the ingredients for an entertaining and educational middle-grade read. Packed with informative sidebars, recipes, and experiments, along with fabulously funny illustrations by Peter Donnelly, this book is a reading recipe that kids will sink their teeth into!

A wry postman-turned-amateur-detective story about a first job, a steady friendship, a new love, and a dead dog. *A* highly original comic debut, this is poet Adam Ford's first novel, about the lives of inner-city twenty-somethings trying to get their shit together.

Entries include a definition, date of first use, source of the definition, animal on which it is based, and more

A History of Food in America

A Dog's Purpose

Ghost Dog Secrets

The Caddie Was a Reindeer

What's Cooking America

Savoring Gotham

Love is a Dog From Hell

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.

A gastronomic exploration of intriguing and wonderful places south of the border CUISINES OF HIDDEN MEXICO A Culinary Journey to Guerrero and Michoac?n A combination cookbook, travelog, and cultural history. Cuisines of Hidden Mexico explores two Mexican regions through the richness and diversity of their food. In few countries of the world is food so central to the lives of the people as it is in Mexico. And this absorbing account of a journey to Guerrero and Michoac?n shows just how closely each region's tantalizing recipes (75 included) are woven together with its history, anthropology, and folk art. Armchair gourmet travelers will discover the surprising subtlety and variety of authentic Mexican fare as they wander through town and countryside, enjoying the sights, and savoring the delectable tastes of simple back-road stands and fine restaurants. A full complement of line drawings by Nicol?s de Jes?s, the acclaimed Mexican artist, further enhances the multisensory pleasure of this fine book.

Boys' Life is the official youth magazine for the Boy Scouts of America. Published since 1911, it contains a proven mix of news, nature, sports, history, fiction, science, comics, and Scouting.

There is no available information at this time.