

1. Record Nr.	UNINA990005825290403321
Titolo	Aspetti del romanzo francese : studi in onore di Massimo Colesanti / a cura di Franco Giaccone e Anna Maria Scaiola
Pubbl/distr/stampa	Roma : Bulzoni, 1996
ISBN	88-8319-024-6
Descrizione fisica	VII, 482 p. ; 21 cm
Disciplina	843.009
Locazione	FLFBC
Collocazione	843.009 GIA 1
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia
2. Record Nr.	UNINA990001637990403321
Autore	Palombi, Arturo
Titolo	Compendio di zoologia generale e agraria / Arturo Palombi
Pubbl/distr/stampa	Bologna : Edagricole, 1970
Edizione	[2. ed.]
Descrizione fisica	XVII, 651 p. ; 24 cm
Disciplina	591 630.291
Locazione	FAGBC
Collocazione	60 591 B 27
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia

3. Record Nr.	UNINA9910785570903321
Autore	Rath Eric C. <1967->
Titolo	Food and fantasy in early modern Japan [[electronic resource] /] / Eric C. Rath
Pubbl/distr/stampa	Berkeley, : University of California Press, c2010
ISBN	1-283-27733-6 9786613277336 0-520-94765-7
Descrizione fisica	1 online resource (251 p.)
Disciplina	394.120952
Soggetti	Cooking, Japanese - Social aspects Food habits - Japan Food - Social aspects - Japan Japan Social life and customs
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Front matter -- Contents -- Illustrations and Tables -- Acknowledgments -- Introduction -- 1. Japanese Cuisine, a Backward Journey -- 2. Of Knives and Men: Cutting Ceremonies and Cuisine -- 3. Ceremonial Banquets -- 4. The Barbarians' Cookbook -- 5. Food and Fantasy in Culinary Books -- 6. Menus for the Imagination -- 7. Deep Thought Wheat Gluten and Other Fantasy Foods -- Conclusion: After the Fantasies -- Appendix: The Southern Barbarians' Cookbook (Nanban ryōrisho) -- Notes -- Bibliography -- Index
Sommario/riassunto	How did one dine with a shogun? Or make solid gold soup, sculpt with a fish, or turn seaweed into a symbol of happiness? In this fresh look at Japanese culinary history, Eric C. Rath delves into the writings of medieval and early modern Japanese chefs to answer these and other provocative questions, and to trace the development of Japanese cuisine from 1400 to 1868. Rath shows how medieval "fantasy food" rituals--where food was revered as symbol rather than consumed--were continued by early modern writers. The book offers the first extensive introduction to Japanese cookbooks, recipe collections, and gastronomic writings of the period and traces the origins of dishes like

tempura, sushi, and sashimi while documenting Japanese cooking styles and dining customs.
