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Collana	DIAITA
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Sommario/riassunto	<p>Destina-se esta colecao a publicar textos resultantes da investigacao de membros do projeto transnacional DIAITA: Patrimonio Alimentar da Lusofonia. As obras consistem em estudos aprofundados e, na maioria das vezes, de caracter interdisciplinar sobre uma tematica fundamental para o desenhar de um patrimonio e identidade culturais comuns a populacao falante da lingua portuguesa: a historia e as culturas da alimentacao. A pesquisa incide numa analise cientifica das fontes, sejam elas escritas, materiais ou iconograficas. Dai denominar-se a serie DIAITA de Scripta - numa alusao tanto a traducao, ao estudo e a publicacao de fontes (quer ineditas quer indisponiveis em portugues, caso dos textos classicos, gregos e latinos, matriciais para o conhecimento do padrao alimentar mediterraneo), como a monografias. O subtitulo Realia, por seu lado, cobre publicacoes elaboradas na sequencia de estudos sobre as "materialidades" que permitem conhecer a historia e as culturas da alimentacao no espaco lusofono. The present work offers the first translation into Portuguese of the oldest Greek gastronomic text that has come down to us, albeit only in fragmentary form. The poem written by the Sicilian author Archestratus (4th century BC) is an account of the sophisticated food eaten by the aristocratic elites with enough economic power to buy the most expensive ingredients (such as high quality fresh fish) and to undertake the gastronomic tours implied in the text. In chapter I, a survey is offered of the biographical data pertaining to the author and</p>

of the transmission and reception of his work up to the present day. This is followed by the translation of the 60 fragments (chapter II), with notes and photographs that illustrate some of the dishes. In chapter III, a detailed analysis is offered of the poem's contribution to the historical study of food in ancient Greece. Here, "Archestratus' cuisine" is considered from five perspectives: produce, culinary methods, utensils, furniture and production agents. Attention may be drawn to the use of maps showing the whereabouts of ingredients used in the confection of the recipes present in the work and a detailed study of the terminology used in the poet's kitchen. Extra features in the book are appendices with some of the recipes, updated according to modern standards; bibliography (editions and secondary literature); and indices of the food-orientated fauna and flora mentioned (in Portuguese, with Latin scientific name and Greek term).
