

1. Record Nr.	UNINA9910453566803321
Autore	Shibatani Masayoshi
Titolo	The Grammar of Causation and Interpersonal Manipulation [[electronic resource]]
Pubbl/distr/stampa	Philadelphia, PA, USA, : John Benjamins Publishing Company, 20020501 John Benjamins Publishing Company
ISBN	1-282-16173-3 9786612161735 90-272-9722-3
Descrizione fisica	1 online resource (567 p.)
Collana	Typological studies in language
Disciplina	415
Soggetti	LANGUAGE ARTS & DISCIPLINES Linguistics / General Causative (Linguistics) Philology & Linguistics Languages & Literatures
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Bibliographic Level Mode of Issuance: Monograph

2. Record Nr.	UNINA9910782011203321
Autore	Trubek Amy B
Titolo	The taste of place [[electronic resource]] : a cultural journey into terroir // Amy B. Trubek
Pubbl/distr/stampa	Berkeley, : University of California Press, c2008
ISBN	1-281-38552-2 1-4356-5372-6 9786611385521 0-520-93413-X
Descrizione fisica	1 online resource (317 p.)
Collana	California studies in food and culture ; ; 20
Disciplina	641.3
Soggetti	Diet - France Diet - United States Food crops - France Food crops - United States
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 (p. 263-289) and index.
Nota di contenuto	Front matter -- CONTENTS -- ILLUSTRATIONS -- PREFACE -- ACKNOWLEDGMENTS -- INTRODUCTION -- 1. PLACE MATTERS -- 2. "WINE IS DEAD! LONG LIVE WINE!" -- 3. CALIFORNIA DREAMING -- 4. TASTING WISCONSIN A CHEF'S STORY -- 5. CONNECTING FARMERS AND CHEFS IN VERMONT -- 6. THE NEXT PHASE TASTE OF PLACE OR BRAND? -- EPILOGUE -- APPENDIX -- BIBLIOGRAPHY -- INDEX
Sommario/riassunto	How and why do we think about food, taste it, and cook it? While much has been written about the concept of terroir as it relates to wine, in this vibrant, personal book, Amy Trubek, a pioneering voice in the new culinary revolution, expands the concept of terroir beyond wine and into cuisine and culture more broadly. Bringing together lively stories of people farming, cooking, and eating, she focuses on a series of examples ranging from shagbark hickory nuts in Wisconsin and maple syrup in Vermont to wines from northern California. She explains how the complex concepts of terroir and goût de terroir are instrumental to France's food and wine culture and then explores the multifaceted connections between taste and place in both cuisine and agriculture in

the United States. How can we reclaim the taste of place, and what can it mean for us in a country where, on average, any food has traveled at least fifteen hundred miles from farm to table? Written for anyone interested in food, this book shows how the taste of place matters now, and how it can mediate between our local desires and our global reality to define and challenge American food practices.
