1. Record Nr. UNINA9910787241603321 Autore Sen Colleen Taylor Titolo Feasts and fasts: a history of food in India / / Colleen Taylor Sen Pubbl/distr/stampa London, England:,: Reaktion Books,, 2015 ©2015 **ISBN** 1-78023-391-4 Descrizione fisica 1 online resource (351 p.) Collana **Foods and Nations** Disciplina 641.300954 Soggetti Cooking, Indic Food habits - India India Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Description based upon print version of record. Note generali Nota di bibliografia Includes bibliographical references and index. Cover; Feasts and Fasts: A History of Food in India; Imprint Page; Nota di contenuto Contents: Introduction: One: Climate, Crops and Prehistory: Two: The Age of Ritual, 1700-1100 BCE; Three: The Renunciant Tradition and Vegetarianism, 1000-300 BCE; Four: Global India and the New Orthodoxy, 300 BCE - 500 CE; Five: New Religious Trends and Movements: Feasting and Fasting, 500-1000 CE; Six: Food and Indian Doctors, 600 Bce-600 CE; Seven: The Middle Ages: The Manasolassa, Lokopakara and Regional Cuisines, 600-1300 CE; Eight: The Delhi Sultanate: Ni'matnama, Supa Shastra and Ksemakutuhalam, 1300-1550 Nine: The Mughal Dynasty and its Successors, 1526-1857Ten: The Europeans, the Princes and their Legacy, 1500-1947; Eleven: An Overview of Indian Cuisine: The Meal, Cooking Techniques and Regional Variations; Twelve: New Trends in Indian Food, 1947-Present; Thirteen: The Food of the Indian Diaspora; Timeline; References; Select Bibliography; Acknowledgements; Photo Acknowledgements; Index Sommario/riassunto From dal to samosas, paneer to vindaloo, dosa to naan, Indian food is diverse and wide-ranging-unsurprising when you consider India's incredible range of climates, languages, religions, tribes, and customs. Its cuisine differs from north to south, yet what is it that makes Indian food recognizably Indian, and how did it get that way? To answer those

questions, Colleen Taylor Sen examines the diet of the Indian

subcontinent for thousands of years, describing the country's cuisine in the context of its religious, moral, social, and philosophical development. Exploring the ancient ind