Record Nr. UNINA9910791424203321 Autore Montanari Massimo <1949-> Titolo Cheese, pears, peasants: history and a proverb // Massimo Montanari, translated by Beth Archer Brombert New York, : Columbia University Press, c2010 Pubbl/distr/stampa **ISBN** 0-231-52693-8 Descrizione fisica 1 online resource (viii, 116 pages) Collana Arts and traditions of the table : perspectives on culinary history Altri autori (Persone) BrombertBeth Archer Disciplina 394.1/2 Soggetti Food habits - History Proverbs, Italian - History and criticism 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. Frontmatter -- Contents -- Series Editor's Preface / Sonnenfeld. Albert Nota di contenuto -- Acknowledgments -- 1. A Proverb to Decipher -- 2. A Wedding Announcement -- 3. Peasant Fare -- 4. When Rustic Food Becomes the Fashion -- 5. A Hard Road to Ennoblement -- 6. The Ideology of Difference and Strategies of Appropriation -- 7. A High-Born Fruit -- 8. When Desire Conflicts with Health -- 9. Peasants and Knights -- 10. To Savor (To Know) / Taste (Good Taste) -- 11. How a Proverb Is Born --12. "Do Not Share Pears with Your Master": The Proverb as the Site of Class Conflict -- References -- Index Sommario/riassunto "Do not let the peasant know how good cheese is with pears" goes the old saying. Intrigued by these words and their portent, Massimo Montanari unravels their origin and utility. Perusing archival cookbooks. agricultural and dietary treatises, literary works, and anthologies of beloved sayings, he finds in the nobility's demanding palates and delicate stomachs a compelling recipe for social conduct. At first, cheese and its visceral, earthy pleasures were treated as the food of Polyphemus, the uncivilized man-beast. The pear, on the other hand, became the symbol of ephemeral, luxuriant pleasure-an indulgence of the social elite. Joined together, cheese and pears adopted an exclusive

savoir faire, especially as the "natural phenomenon" of taste evolved into a cultural attitude. Montanari's delectable history straddles written and oral traditions, economic and social relations, and thrills in the power of mental representation. His ultimate discovery shows that the

enduring proverb, so wrapped up in history, operates not only as a repository of shared wisdom but also as a rich locus of social conflict.