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Titolo	Phases [[electronic resource]] : developing the framework / / edited by Angel J. Gallego ; foreword by Noam Chomsky
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Collana	Studies in generative grammar, , 0167-4331 ; ; 109
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Altri autori (Persone)	GallegoAngel J ChomskyNoam
Disciplina	415
Soggetti	Grammar, Comparative and general - Syntax Generative grammar Electronic books.
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	Frontmatter -- Preface -- Contents -- Foreword / Chomsky, Noam -- Introduction: A framework of phases for linguistic theory / Gallego, Ángel J. -- Phases beyond explanatory adequacy / Boeckx, Cedric -- Phase periodicity / Uriagereka, Juan -- Exploring phase based implications regarding clausal architecture. A case study: Why structural Case cannot precede theta / Epstein, Samuel D. / Kitahara, Hisatsugu / Seely, T. Daniel -- Phase cycles in service of projection-free syntax / Narita, Hiroki -- Feature-splitting Internal Merge and its implications for the elimination of A/A'-position types / Obata, Miki -- On feature inheritance, defective phases, and the movement-morphology connection / Richards, Marc D. -- The size of phases / Legate, Julie Anne -- Consequences of phases for morpho-phonology / Samuels, Bridget -- Phonological interpretation by phase: Sentential stress, domain encapsulation, and edge sensitivity / Sato, Yosuke -- Phases and semantics / Hinzen, Wolfram -- Phases in NPs and DPs / Boškovi, Željko -- Phases, head movement and second-position effects / Roberts, Ian G. -- Index of subjects

This volume explores and develops the framework of phases (so-called Phase Theory), first introduced in Chomsky (2000). The antecedents of such framework go back to the well-known notion of "cycle", which concerns broader notions, such as compositionality, locality, and economy conditions. Within generative grammar, this idea of the cycle took a concrete form in the fifties, with Chomsky, Halle, and Lukoff's (1955) pioneering work on stress, later on extended in Chomsky & Halle (1968), Halle & Vergnaud (1987), and further applied to morpho-phonology (Mascaró 1976 and Kiparski 1982), semantics (Jackendoff 1969), and syntax (Chomsky 1965, 1973). In recent years, several attempts have tried to refine and reformulate the cycle (Freidin 1999, Lasnik 2006, Uriagereka 2011). Such was the goal behind explorations on bounding nodes (Chomsky 1973) and barriers (Chomsky 1986), for which there is substantial empirical evidence showing how computation proceeds in a step-by-step fashion. Much work within minimalism has been devoted to investigate the nature of phases and their relevance for other areas of linguistic inquiry. Although it has been argued that phases have natural correlates at the interfaces, it is still unclear what the defining properties of these domains are, whether they can help us understand language acquisition, language variation, or language evolution. This book aims at addressing these questions, sharpening our understanding about phases and the nature of the Faculty of Language. Ángel J. Gallego (ed.), Universitat Autònoma de Barcelona 1. Cedric Boeckx, Institutó Catalana de Recerca i Estudis Avançats / Universitat de Barcelona2. Zeljko Boškovi, University of Connecticut3. Noam Chomsky, Massachusetts Institute of Technology4. Samuel D. Epstein, University of Michigan5. Wolfram Hinzen, Durham University6. Hisatsugu Kitahara, Keio University7. Julie Anne Legate, University of Pennsylvania8. Hiroki Narita, Waseda Institute for Advanced Study9. Miki Obata, Mie University10. Marc D. Richards, University of Frankfurt11. Ian G. Roberts, University of Cambridge12. Bridget Samuels, University of Southern California 13. Yosuke Sato, National University of Singapore14. T. Daniel Seely, Eastern Michigan University15. Juan Uriagereka, University of Maryland

2. Record Nr.	UNINA9910821771503321
Autore	Montanari Massimo <1949->
Titolo	Medieval tastes : food, cooking, and the table / / Massimo Montanari ; translated by Beth Archer Brombert
Pubbl/distr/stampa	New York, New York : , : Columbia University Press, , 2015 ©2015
ISBN	0-231-53908-8
Descrizione fisica	1 online resource (267 pages) : illustrations
Collana	Arts and Traditions of the Table : Perspectives on Culinary History
Disciplina	394.1/20940902
Soggetti	Food - Europe - History - To 1500 Food habits - Europe - History - To 1500 Cooking, Medieval
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Front matter -- Contents -- Introduction -- CHAPTER I. Medieval Near. Medieval Far -- CHAPTER II. Medieval Cookbooks -- CHAPTER III. The Grammar of Food -- CHAPTER IV. The Times of Food -- CHAPTER V. The Aroma of Civilization Bread -- CHAPTER VI. Hunger for Meat -- CHAPTER VII. The Ambiguous Position of Fish -- CHAPTER VIII. From Milk to Cheeses -- CHAPTER IX. Condiment/Fundament -- CHAPTER X. The Bread Tree -- CHAPTER XI. The Flavor of Water -- CHAPTER XII. The Civilization of Wine -- CHAPTER XIII. Rich Food. Poor Food -- CHAPTER XIV. Monastic Cooking -- CHAPTER XV. The Pilgrim's Food -- CHAPTER XVI. The Table as a Representation of the World -- CHAPTER XVII. The Fork and the Hands -- CHAPTER XVIII. The Taste of Knowledge -- Notes -- Bibliography -- Index -- Backmatter
Sommario/riassunto	In his new history of food, acclaimed historian Massimo Montanari traces the development of medieval tastes-both culinary and cultural-from raw materials to market and captures their reflections in today's food trends. Tying the ingredients of our diet evolution to the growth of human civilization, he immerses readers in the passionate debates and bold inventions that transformed food from a simple staple to a potent factor in health and a symbol of social and ideological standing. Montanari returns to the prestigious Salerno school of medicine, the

"mother of all medical schools," to plot the theory of food that took shape in the twelfth century. He reviews the influence of the Near Eastern spice routes, which introduced new flavors and cooking techniques to European kitchens, and reads Europe's earliest cookbooks, which took cues from old Roman practices that valued artifice and mixed flavors. Dishes were largely low-fat, and meats and fish were seasoned with vinegar, citrus juices, and wine. He highlights other dishes, habits, and battles that mirror contemporary culinary identity, including the refinement of pasta, polenta, bread, and other flour-based foods; the transition to more advanced cooking tools and formal dining implements; the controversy over cooking with oil, lard, or butter; dietary regimens; and the consumption and cultural meaning of water and wine. As people became more cognizant of their physicality, individuality, and place in the cosmos, Montanari shows, they adopted a new attitude toward food, investing as much in its pleasure and possibilities as in its acquisition.
