

1. Record Nr.	UNINA9910788026403321
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.

2. Record Nr.	UNINA9910826215903321
Autore	Sapir Edward <1884-1939.>
Titolo	The psychology of culture : a course of lectures // Edward Sapir ; reconstructed and edited by Judith T. Irvine
Pubbl/distr/stampa	Berlin ; ; New York, : M. de Gruyter, 1994
ISBN	3-11-088946-3
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (292 pages)
Classificazione	CV 7500
Altri autori (Persone)	IrvineJudith T
Disciplina	306
Soggetti	Culture Ethnopsychology Personality and culture
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references (p. [247]-253) and index.
Nota di contenuto	Front matter -- Editor's Introduction -- Part I: The Concept of Culture -- 1. The Term "Culture". Three uses of the term; culture as selection and value -- 2. The Concept of Culture in the Social Sciences. "Cultural" vs. "social"; methodological and epistemological problems in the social

sciences in general, and anthropology in particular -- 3. Causes of Culture. To what extent do factors such as race, geography, psychology, and economy influence cultural form? -- 4. Elements of Culture. The contents of culture: trait inventory vs. functional pattern -- 5. The Patterning of Culture. The configurative point of view; language as example of patterning; an ethnographic example: the Nootka topati - a concept of 'privilege' -- 6. The Development of Culture. Concepts of progress and change; technological, moral, and aesthetic processes; developmental cycles -- Part II: The Individual's Place in Culture -- 7. Personality. The individual as bearer of culture; definitions of personality; the psychiatric approach -- 8. Psychological Types. A review and critique of Jung -- 9. Psychological Aspects of Culture. The difficulty of delimiting a boundary between personality and culture; attitudes, values, and symbolic structures as cultural patterns; culture as "as-if" psychology; a critique of Benedict and Mead -- 10. The Adjustment of the Individual in Society. Individual adjustment and neurosis; adjustment to changing social conditions; socialization; can there be a true science of man? the emergence of culture in interpersonal relations -- 11. The Impact of Culture on Personality. The field of "Culture and Personality"; concluding remarks -- Part III: Symbolic Structures and Experience (1933-34) -- 12. Symbolism. Types of symbols; symbols and signs; speech as a symbolic system; symbolism and social psychology; etiquette -- 13. The Impact of Culture on Personality. The field of "Culture and Personality"; concluding remarks -- References -- Index

Sommario/riassunto

This work presents Sapir's most comprehensive statement on the concepts of culture, on method and theory in anthropology and other social sciences, on personality organization, and on the individual's place in culture and society. Extensive discussions on the role of language and other symbolic systems in culture, ethnographic method, and social interaction are also included. Ethnographic and linguistic examples are drawn from Sapir's fieldwork among native North Americans and from European and American society as well. Edward Sapir (1884-1939), one of this century's leading figures in American anthropology and linguistics, planned to publish a major theoretical statement on culture and psychology. He developed his ideas in a course of lectures presented at Yale University in the 1930's, which attracted a wide audience from many social science disciplines. Unfortunately, he died before the book he had contracted to publish could be realized. Like de Saussure's *Cours de Linguistique Générale* before it, this work has been reconstructed from student notes, in this case twenty-two sets, as well as from Sapir's manuscript materials. Judith Irvine's meticulous reconstruction makes Sapir's compelling ideas - of surprisingly contemporary resonance - available for the first time.
