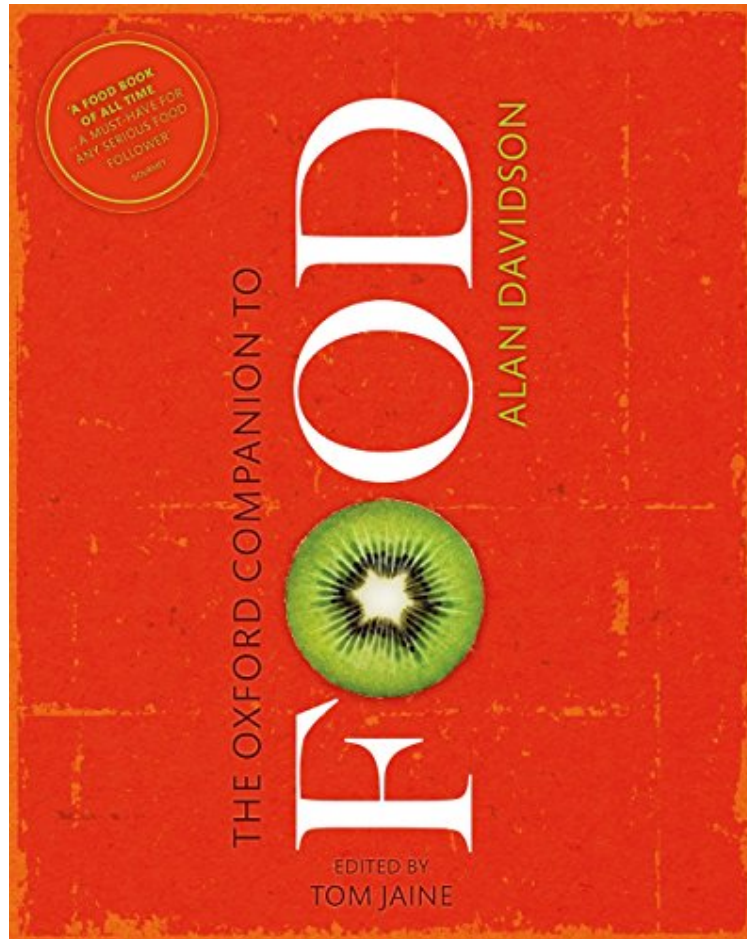


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## The Oxford Companion to Food (Oxford Companions)

*Alan Davidson*

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**Alan Davidson : The Oxford Companion to Food (Oxford Companions)** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Oxford Companion to Food (Oxford Companions):

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the best food reference work ever to appear in the English language ... read it and be dazzled'  
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First published in 1999, the ground-breaking Oxford Companion to Food was an immediate success and won prizes and accolades around the world. Its blend of serious food history, culinary expertise, and entertaining serendipity, was and remains unique.  
Interest in food, cooking, and the culture surrounding food has grown enormously in the intervening period, as has the study of food and food history. University departments, international societies,

and academic journals have sprung up dedicated to exploring the meaning of food in the daily lives of people around the world, alongside an ever-increasing number of articles, books, programmes, and websites in the general media devoted to the discussion of food, making the Oxford Companion to Food more relevant than ever. Already a food writing classic, this Companion combines an exhaustive catalogue of foods, be they biscuits named after battles, divas or revolutionaries; body parts (from nose to tail, toe to cerebellum); or breads from the steppes of Asia or the well-built ovens of the Mediterranean; with a richly allusive commentary on the culture of food, expressed in literature and cookery books, or as dishes peculiar to a country or community. While building on the Companion's existing strengths, Tom Jaine has taken the opportunity to update the text and alert readers to new perspectives in food studies. There is new coverage of attitudes to food consumption, production and perception, such as food and genetics, food and sociology, and obesity. New entries include terms such as convenience foods, drugs and food, Ethiopia, leftovers, medicine and food, pasta, and many more. There are also new entries on important personalities who are of special significance within the world of food, among them Clarence Birdseye, Henri Nestlé, and Louis Pasteur. In its new edition the Companion maintains its place as the foremost food reference resource for study and home use.

"an awe-inspiring work of love and dedication to the one thing that unites all of us human beings - our daily food. From haute to humble, spice to ice, Asian to Inuit, cannibalism to veganism, it is all here, gathered eloquently, wittily, deliciously and irresistibly between two covers." --Sophie Grigson "A food book for all time. The canon of great food literature just got one fat volume greater ... A must-have for any serious food follower" --Gourmet "Many things about the Companion are extremely impressive, but this sheer range is almost dumbfounding." --John Lancaster, Evening Standard "a magnificent feast, over 20 years in gestation, eagerly awaited and well worth the wait." --Philippa Davenport, Financial Times "the best food reference work ever to appear in the English language ... read it and be dazzled" --Bee Wilson, New Statesman "a strange and delicious guide to all things edible" --Elizabeth Gleick, Independent on Sunday "a major and serious work, but engagingly eccentric around the edges .... The main problem in using it is that one thing leads to another" --Christopher Hirst, Independent "The publishing event of the year if not the decade ... Alan Davidson, the legendarily learned (and eccentric) former British diplomat and international authority on seafood ... and godfather of food scholars around the world, has written most of the 2,650 entries, in itself a stupendous feat.... Everyone seriously interested in food must own this book .... A great achievement." --Corby Kummer, New York Times Book "This massive volume is nothing short of the grandest of smorgasbords .... For serious food historians, this will no doubt become an irreplaceable companion. For those amateurs who are merely fascinated by food and who appreciate lucid and witty writing that seeks to deflate the pretensions of your average gastronome, it will provide hours of amusement." --Elizabeth Gleick, Time Magazine "A masterly work with a variety of voices, from the straightforward, almost dry to the the quirky and witty .... It's hard not to be awed by 892 pages dense with extremely thorough and well-written entries, enhanced by cross-references and indexes and larded with anecdotes and strong opinions." --Florence Fabricant, New York Times About the Author Alan Davidson was a distinguished author and publisher, and one of the world's best-known writers on fish and fish cookery. In 1975 he retired early from the diplomatic service - after serving in, among other places, Washington, Egypt, Tunisia, and Laos, where he was British Ambassador - to pursue a fruitful second career as a food historian and food writer extraordinaire. Among his popular books are North Atlantic Seafood and Mediterranean Seafood. In 2003, shortly before his death, he was awarded the Erasmus Prize for his contribution to European culture. Tom Jaine is an independent writer and publisher, specializing in food and food history. He is the author of numerous books, including Cooking in the Country, Making Bread at Home, and Traditional Country House Cooking. He frequently writes for The Times, The Guardian, the Sunday Telegraph, the Evening Standard, and many magazines and journals. He was editor of The Good Food Guide from 1989 to 1994, has presented 'The Food Programme' on Radio 4, and has participated in discussions of food on radio and television.