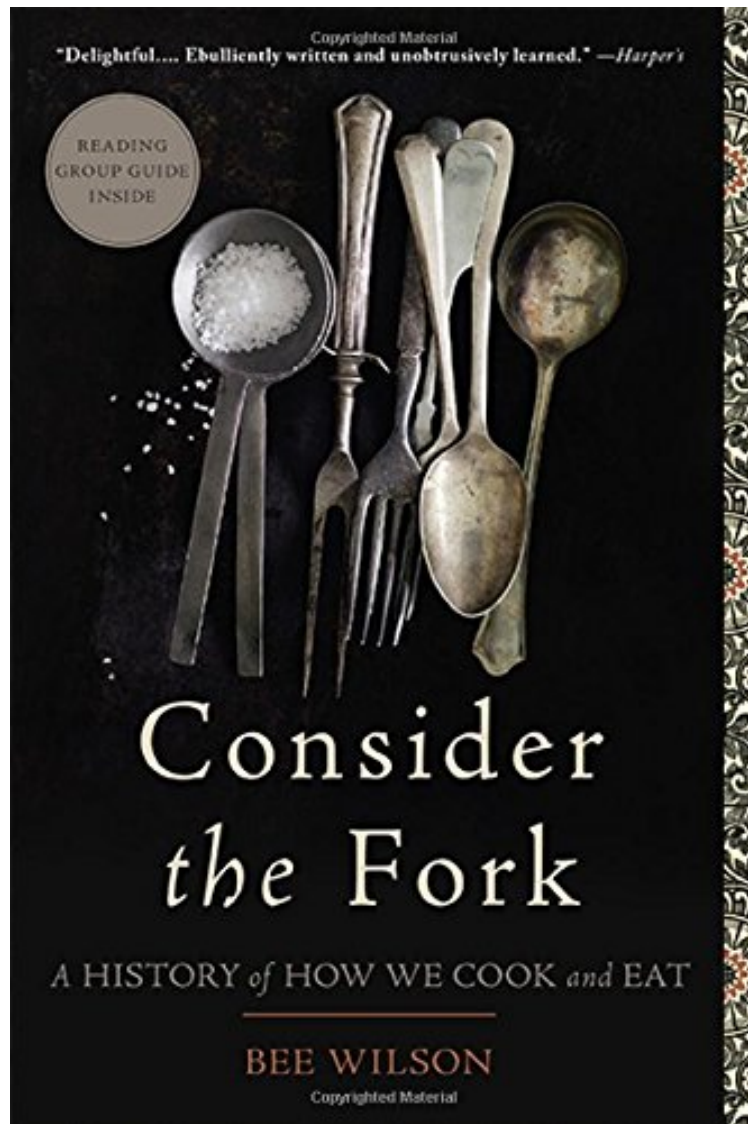


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## Consider the Fork: A History of How We Cook and Eat

*Bee Wilson*

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#72049 in Books Bee Wilson 2013-10-08 2013-10-08 Original language: English PDF # 1 8.25 x 1.00 x 5.50l, .79 #File Name: 0465056970352 pages Consider the Fork | File size: 45.Mb

**Bee Wilson : Consider the Fork: A History of How We Cook and Eat** before purchasing it in order to gage whether or not it would be worth my time, and all praised Consider the Fork: A History of How We Cook and Eat:

8 of 8 people found the following review helpful. Tasty, but with a few bitter bits By Caddis Nymph, Western Massachusetts If you're interesting in cooking, this is the book for you. Didn't know that mortar and pestles have been around for 20,000 years? True, apparently. The overbite that humans have? Only 200-250 years since that developed; before that, top teeth met bottom teeth in the front of the mouth to make tearing meat from the bone directly more efficient. Changes in eating habits made for changes to the jaw. Amazing. Anyway, great info about food preparation

through the ages, development of kitchen gizmos and labor-saving devices (especially once slaves and indentured labor disappeared from homes of the wealthy). Neat info like Americans are the only cooks in the world to use measuring cups and measuring spoons; everyone else measures in their hand or with their fingers (just a pinch) ... who knew? And some measure by weighing each ingredient, apparently much more exact. Charmingly written, like having a conversation, though a bit more editorial attention would have been helpful. A few words are glitched almost as though the ebook was scanned from a print copy, but howlers like the following show up every once in a while: "This whirling mechanism was a big improvement on quern still took two the basic quern, but a large rotary women to operate, one to feed in the grain and one to keep turning it." Huh? I swear I read that six times and still can't figure out what it might have been originally, how many sentences are jumbled together, or what. ('Quern' I got because it's explained elsewhere - it's the bottom part of a circular grain mill against which the upper stone is rotated to grind the grain.) So, I recommend the book despite the few puzzles that appear here and there. Graphically excellent, illustrations are crisp and clear (though I don't understand why fractions are sometimes displayed as graphics; one doesn't need a picture of  $7/16$ " when the numerals as text are fine; typographically okay, formatted fine on my Kindle Keyboard. 0 of 0 people found the following review helpful. Some tighter editing would have made this book much better.. By nonstopreader Some tighter editing would have made this book much better.... but overall, the content is fascinating and is reasonably accurate. Very easily gobbled up in a day. While I would have preferred specific Chicago style end notes, general notes are provided, as is a bibliography for those who wish to fact check and research further. I enjoyed it. I'm not sure why the Kindle version has so many typos, but this seems to be a common complaint. I bought, and will always buy, a hard copy to read. I've tried, but I don't care for Kindle at all. 0 of 0 people found the following review helpful. A fun read about cooking tools and history of cooking in general but far more than that! By pbk63 If you enjoy cooking ....or just enjoy eating....this book is a fun and entertaining read. But it is also far more than that. Combining anthropology and archaeology this well researched and documented book reveals far more than the history of apparatus and how cooking has changed. I discovered this book while reading a novel in which one of the characters was reading the book. I am glad that I ordered it for myself. Despite its contents heavy on history and science it is eminently readable. I bought it for my daughter for Christmas thinking she would enjoy it. Decided to read it myself and am so glad that I did. Written by a British writer it has a European and British tilt but for me that makes it all the more interesting. I think you will be surprised at the breadth of knowledge imparted you would never have thought about and certainly never associated with cooking much less the apparatus used for cooking. Covering the history of various cooking tools, both those that work and those discarded anyone interested at all in the subject of food will find this a tasty read. If there were six stars I would give it to this book and can highly recommend it both to the culinary inclined, those interested in history as well as the general reader.

"Leisurely but lively.... A pure joy to read."--Los Angeles Times

From Booklist\*Starred \* At every turn, Wilson's history of the technology of cooking and eating upends another unexamined tradition, revealing that utensils and practices now taken for granted in kitchen and at table have long and remarkable histories. The knife evolved from primitive humans need to reduce food to manageable portions. Thermometers helped make home ovens practical. Some of the first pleas for animal rights arose from the use of caged dogs to turn spits in front of kitchen hearths. Most societies weigh recipe ingredients, but Americans continue to measure ingredients by volume. Wilson traces this deviation back to the difficulty of lugging scales westward across the frontier. Wilson's book teems with other delightful insights, laying to rest such questions as what Chinese parents say to their children to persuade them to finish their food, since they can't employ the typical American admonition about children starving in China. (Answer: Don't disrespect the sweat of the hardworking rice farmer.) --Mark Knoblauch "Reading [Consider the Fork] is like having a long dinner table discussion with a fascinating friend.... Leisurely but lively...a pure joy to read." Los Angeles Times