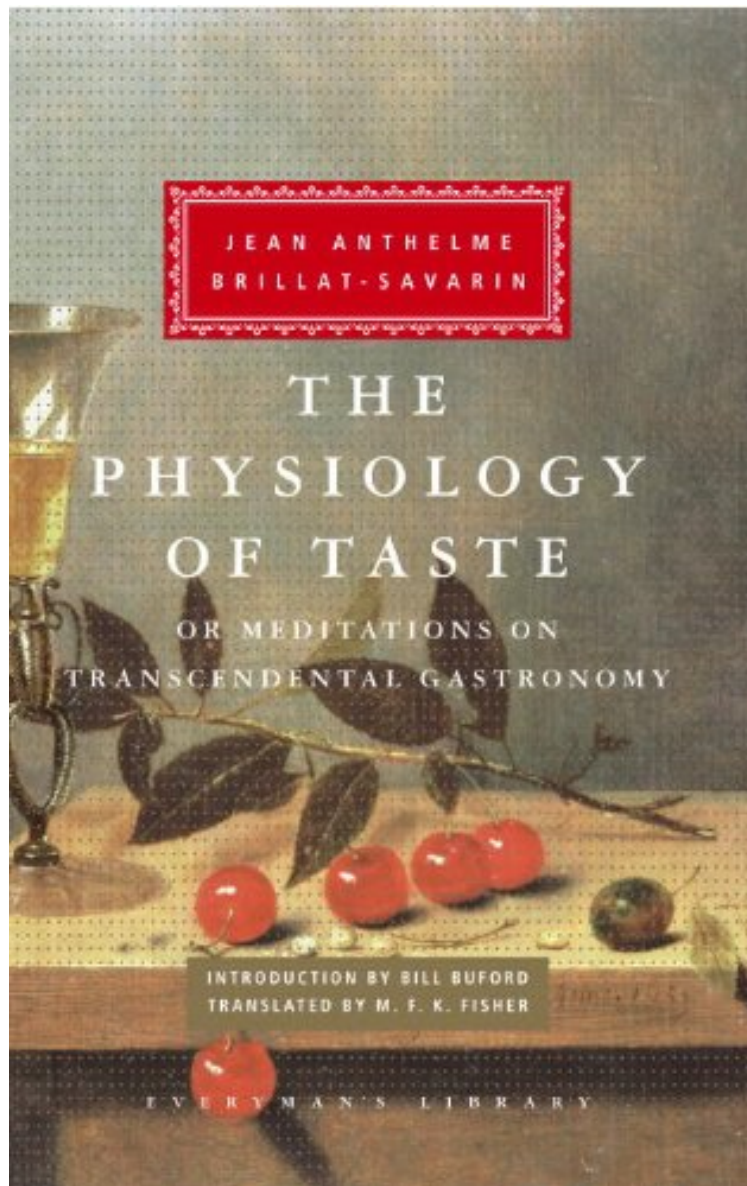


(Free read ebook) The Physiology of Taste: or Meditations on Transcendental Gastronomy (Everyman's Library)

## The Physiology of Taste: or Meditations on Transcendental Gastronomy (Everyman's Library)

*Jean Anthelme Brillat-Savarin*

*DOC | \*audiobook | ebooks | Download PDF | ePub*



DOWNLOAD



READ ONLINE

#359326 in Books Brillat-Savarin, Jean Anthelme/ Fisher, M. F. K. (TRN)/ Buford, Bill (INT) 2009-10-06 2009-10-06 Original language: English PDF # 1 8.27 x 1.16 x 5.161, 1.25 #File Name: 0307269728504 pages | File size: 55.Mb

**Jean Anthelme Brillat-Savarin : The Physiology of Taste: or Meditations on Transcendental Gastronomy (Everyman's Library)** before purchasing it in order to gage whether or not it would be worth my time, and all

praised *The Physiology of Taste: or Meditations on Transcendental Gastronomy* (Everyman's Library):

0 of 0 people found the following review helpful. Brillat-Savarin Gives Someone An Excellent Foundation For Understanding Gastronomy  
By Tim I enjoyed reading *The Physiology of Taste*. I believe that Brillat-Savarin gave me something that will make me a more intelligent person. His stories were not offensive to me, and they were entertaining. He disappointed me once by explaining that he manipulated someone to have food while he was hungry. The stories of Brillat-Savarin do not mention the gossip, fashions or lifestyles of worldly people. At first sight, I believe that his book documents the interests of a busy person that desired to have great experiences while nourishing and restoring his body.... Physiology is the study of how the organs of the body function. Papillae on the tongue assist people to taste food. Some animals may have fewer papillae on their tongues than people. This may be related to intelligence.... Brillat-Savarin introduced me to the practice of idolatry by explain how some people worship Gastera. She is their source of inspiration for living. They visit a sculpture of her every morning to put a crown of flowers on her head. The people live to have feasts to celebrate her presence in their lives. I would argue that she is a physical embodiment of their lusts, and a convenient diversion for manipulating people.... 3) (definition of gastronomy) using observations from natural laws to make the intellectual and physical experience of nourishing the body more exciting.... There is a gastronomically significant conversation that people should have when examining a recipe for boudin balls. BrillatSavarin uses the term osmazome to describe the chemicals that someone removes from meat when boiling meat. Boiled meat appears to have no flavor. The broth contains the flavor that was in the meat. I am shocked that I do not know an English word for this substance.... Using literature and his imagination, BrillatSavarin gives a history of gastronomy. He introduces people to our ancestors that once ate raw flesh. He describes how people discovered fire. Using the Iliad and the Bible, BrillatSavarin demonstrates that people in ancient Greece roasted meat, and that the people in the Bible had metal tools, brass bowls, and clay pots. Later in Greece, people laid on couches at banquets while eating and drinking wine. Romans originally had poor manners. Romans obtained their manners from Greece. He describes that the excitement at banquets was limited by not having alcohol. Romans did not have sugar but BrillatSavarin explains that they enriched wine, which he believes suggests that the Romans were searching for the recipe for making alcohol.0 of 0 people found the following review helpful. Super fast delivery = I was able to dive in ...  
By lmlazzarino Super fast delivery = I was able to dive in the book right away and received it in my personal timeframe where my fascination with this book was still at a high--and that is really satisfying. Fun read for the philosophical and/or the creative mind in any genre (art/food/literature). If you are in the hospitality industry--Front or Back of house, I find it very educational and interesting. I think it is valuable for those in hospitality to use as a resource and expand your personal expression and knowledge of food/drink history that makes up the tradition and evolution of the kitchen and the restaurant. If you love food and enjoy nerding out about your meals like I do, then you will enjoy this book. I could easily see it as an assigned read in a curriculum designed for aspiring chefs and/or managers/servers, and especially to the food enthusiast. It shares the historical and trail of thoughts about food and for example the birth of a name for a now well known and very delicious cheese--the geneology is a fun and intriguing trivia to me--and now I have a new talking point with a table if they ask me about Brillat. When you know unique information it makes the process of waiting on a table not just a robotic process, it can be used as a connection with the guest and it can assist you in accomplishing that trust/comfortable interaction that is between the guest and their waiter or a visiting manager. So if you are in the biz or love food as a hobby, I think you should add this to your library. For the intermediate to advanced reader--reads easily to those who have a background in history, literature, and philosophy. I say that because it is written in a manner that provokes thought in a style that is eloquent.1 of 1 people found the following review helpful. MFK Fisher's translation  
By Michael A. Duvernois This is a classic of food literature, translated by the 20th century inheritor of the humorous, poetic style of food writing. It's pretty much a required text for foodies, though not everyone loves the book, you need to give it a look. Avoid the Penguin translation which makes the text into a dry, formulaic bit of history rather than an earthy, living homage to good food. If you want a small library of classical French cooking (and you don't read French!) I recommend this book, MFK Fisher's own *The Art of Eating*, the encyclopedic *Larousse Gastronomique: The World's Greatest Culinary Encyclopedia*, Completely Revised and Updated, and the cliched, but genuinely brilliant *Mastering the art of French Cooking* 50th Anniversary.

A culinary classic on the joys of the table written by the gourmand who so famously stated, Tell me what you eat, and I will tell you what you are in a handsome new edition of M. F. K. Fishers distinguished translation and with a new introduction by Bill Buford. First published in France in 1825 and continuously in print ever since, *The Physiology of Taste* is a historical, philosophical, and ultimately Epicurean collection of recipes, reflections, and anecdotes on everything and anything gastronomical. Brillat-Savarin, who spent his days eating through the famed food capital of Dijon, lent a shrewd, exuberant, and comically witty voice to culinary matters that still resonate today: the rise of the destination restaurant, diet and weight, digestion, and taste and sensibility.

.com You can't properly call yourself a gourmand (or even a minor foodie) until you've digested Jean Anthelme Brillat-Savarin's delectable 1825 treatise, *The Physiology of Taste: Or, Meditations on Transcendental Gastronomy*. Brilliantly and lovingly translated in 1949 by M.F.K. Fisher (herself the doyenne of 20th-century food writing), the book offers the Professor's meditations not just on matters of cooking and eating, but extends to sleep, dreams, exhaustion, and even death (which he defines as the "complete interruption of sensual relations"). Brillat-Savarin, whose genius is in the examination and discussion of food, cooking, and eating, proclaims that "the discovery of a new dish does more for human happiness than the discovery of a star." Chocoholics will be satisfied to know that "carefully prepared chocolate is as healthful a food as it is pleasant ... that it is above all helpful to people who must do a great deal of mental work...." He examines the erotic properties of the truffle ("the truffle is not a positive aphrodisiac; but it can, in certain situations, make women tenderer and men more agreeable"), the financial influence of the turkey (apparently quite a prize in 19th-century Paris), and the level of gourmandise among the various professions (bankers, doctors, writers, and men of faith are all predestined to love food). Just as engrossing as the text itself are M.F.K. Fisher's lively, personal glosses at the end of every chapter, which make up almost a quarter of the book. These two are soulmates separated by centuries, and Fisher's fondness for the Professor comes through on every page. As she notes at the end, "I have yet to be bored or offended, which is more than most women can say of any relationship, either ghostly or corporeal." --Rebecca A. Staffel  
From *The New Yorker* "Still the most civilized cookbook ever written." From *Booklist* In contrast to a very pricey limited edition published