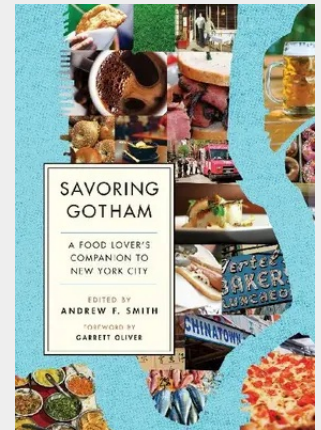


Savoring Gotham

A Food Lover's Companion to New York City

Savoring Gotham traces the rise of New York City's global culinary stardom in 570 accessible, yet well-researched A-Z entries. From the Native Americans who arrived in the area 5,000 years before New York was New York, and who planted the maize, squash, and beans that European and other settlers to the New World embraced centuries later, to Greek diners in the city that are arguably not diners at all, this is the first A-Z reference work to take a broad and historically-informed approach to NYC food and drink. Here readers will find entries on the foods and drinks and businesses that originated in the city, ethnic culinary influences, the unique character of each borough (and several neighborhoods within the boroughs), important educational, cultural, and publishing institutions related to food in the city, biographies of key culinary leaders (both living and deceased), and selections from the city's food manufacturers, food importers, and restaurants. There are also entries on New York's more unusual culinary realities, such as urban farming, dumpster diving, and the phenomenon of foraging for food in Central Park. Savoring Gotham is for anyone interested in learning the history of what is perhaps the world's greatest food mecca; not only the foodie history of upscale restaurants and celebrity chefs, but the bodegas, chop suey joints, automats, and Italian ice vendors that are a part of New York's culinary heritage. Around 100 images accompany the entries. All of the entries are signed by the authors. Garrett Oliver, the Brewmaster of Brooklyn Brewery and one of New York's great ambassadors, wrote the Foreword; an index and a bibliography of the best writings on NYC food and drink complete the book.

When it comes to food, there has never been another city quite like New York. The Big Apple--a telling nickname--is the city of 50,000 eateries, of fish wriggling in Chinatown baskets, huge pastrami sandwiches on rye, fizzy egg creams, and frosted black and whites. It is home to possibly the densest concentration of ethnic and regional food establishments in the world, from German and Jewish delis to Greek diners, Brazilian steakhouses, Puerto Rican and Dominican bodegas, halal food carts, Irish pubs, Little Italy, and two Koreatowns (Flushing and Manhattan). This is the city where, if you choose to have Thai for dinner, you might also choose exactly which region of Thailand you wish to dine in. Savoring Gotham weaves the full tapestry of the city's rich gastronomy in nearly 570 accessible, informative A-to-Z entries. Written by nearly 180 of the most notable food experts--most of them New Yorkers--Savoring Gotham addresses the food, people, places, and institutions that have made New York cuisine so wildly diverse and immensely appealing. Reach only a little ways back into the city's ever-changing culinary kaleidoscope and discover automats, the precursor to fast food restaurants, where diners in a hurry dropped nickels into slots to unlock their premade meal of choice. Or travel to the nineteenth century, when oysters cost a few cents and were pulled by the bucketful from the Hudson River. Back then the city was one of the major centers of sugar refining, and of brewing, too--48 breweries once existed in Brooklyn alone, accounting for roughly 10% of all the beer brewed in the United States. Travel further back still and learn of the Native Americans who arrived in the area 5,000 years before New York was New York, and who planted the maize, squash, and beans that European and other settlers to the New World embraced centuries later. Savoring Gotham covers New York's culinary history, but also some of the most recognizable restaurants, eateries, and culinary personalities today. And it delves into more esoteric culinary realities, such as urban farming, beekeeping, the Three Martini Lunch and the Power Lunch, and novels, movies, and paintings that memorably depict Gotham's foodscapes. From hot dog stands to haute cuisine, each borough is represented. A foreword by Brooklyn Brewery Brewmaster Garrett Oliver and an extensive bibliography round out this sweeping new collection.



42,10 €

42,10 € (zzgl. MwSt.)

Lieferfrist: bis zu 10 Tage

Artikelnummer: 9780199397020

Medium: Buch

ISBN: 978-0-19-939702-0

Verlag: OXFORD UNIV PR

Erscheinungstermin: 10.12.2015

Sprache(n): Englisch

Auflage: Erscheinungsjahr 2015

Produktform: Kartoniert

Gewicht: 1420 g

Seiten: 760

Format (B x H): 178 x 254 mm

